

# HUGO

(McLAREN VALE, SOUTH AUSTRALIA)

[www.hugowines.com.au](http://www.hugowines.com.au)



Hugo Wines is situated in the McLaren Vale wine region which continues to build on its reputation as a source of quality wines not only from the big national labels but also from some of the smaller boutique wineries. Such recognition has been awarded to Hugo Wines whose origins date back to 1970 when John Hugo followed in his father's footsteps on the family vineyard at McLaren Flat. John produced his first Shiraz in 1979 and the Cellar Door was opened in October 1982.

John's father Colin Hugo planted the original vines dating back to 1950. The vineyard of approximately 30 hectares includes varieties such as Sauvignon Blanc, Chardonnay, Shiraz, Cabernet Sauvignon, Cabernet Franc and Grenache. Consistency in regard to quality is what Hugo Wines' strive for, and the fact that all of the fruit is estate grown makes the job that much easier.

The climate soils and proximity to the coast are also contributing factors in maintaining the quality of the wines produced by the Hugo family.

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## Chardonnay (Lightly Oaked) 2019

CSPC# 720330

750mlx12

12.5% alc./vol.

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	John Hugo
<b>Vineyards</b>	100% HUGO Estate grown Chardonnay on the elevated Hugo Estate. Single cordon vines.
<b>Harvest</b>	Harvested in the cooler early hours of the morning from grapes grown on the family estate, this wine exhibits a genuine expression of fresh Chardonnay fruit revealing elevated notes of peach, melon and citrus balanced with a clean crisp finish.
<b>Winemaking</b>	A small portion of this wine has had some oak maturation with the majority fermented in stainless steel to highlight the balance of freshness with an element of complexity, making for increased food pairing options. 15% Matured in new French oak for several months
<b>Tasting Notes</b>	Brilliant, pale straw with a tinge of lemon. Clean, citrus, stone fruit, green melon, and honeysuckle with a hint of white pepper. Fresh, clean with lifted fruit flavours of white peach, lemon citrus, melon, and green bean with some exciting developed creamy accents.
<b>Serve with</b>	Chickpea and summer vegetable salad, Poached trout with cucumber yoghurt salad or Roast chicken, walnut, and grape salad with blue cheese dressing.
<b>Cellaring</b>	Drinking well and will continue to develop.

