



HUGO

(McLAREN VALE, SOUTH AUSTRALIA)

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.

Reserve Cabernet Sauvignon 2006

CSPC# 749194

750mlx6

14.0% alc./ vol.

Grape Variety	100% Cabernet Sauvignon
Winemaker	John Hugo
Vineyards	Estate grown
Tasting Notes	Clear, with deep purple/ruby tones. Developed characters of black currant and bramble berries with hints of black pepper, spicy cinnamon and cloves. A full-bodied wine, highlighted by effective use of new French oak. Individual elements of chocolate, ripe blackberries, tobacco and liquorice are supported by clean acid and firm tannin. The depth of flavour extends throughout, reflecting the moderate season and good winter rains. Decanting prior to drinking would show this wine at its best.
Serve with	Whole fillet of beef with roasted beetroot, Marinated kangaroo on the barbeque or Rack of lamb.
Scores/Awards	93 points - James Halliday, Australian Wine Companion - July 26, 2009 Bronze Medal - 2008 Small Winemakers Show –Class 42
Reviews	<i>"The 2006 Reserve Cabernet Sauvignon is clear, with deep purple/ruby tones. The wine has a bouquet featuring developed characters of black currant and bramble berries with hints of black pepper, spicy cinnamon and cloves. Serve with Whole fillet of beef with roasted beetroot, Marinated kangaroo on the barbeque or Rack of lamb."</i> - Winemaker <i>"Excellent focus, balance and intensity to the strong blackcurrant fruit, French oak in the background of a long finish. Drink by 2026."</i> - JH, Australian Wine Companion

