

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.

Shiraz Cabernet 2018

CSPC# 816714

750mlx12

14.0% alc./vol.

Grape Variety

52% Shiraz, 48% Cabernet Sauvignon

Winemaker Renae Hirsch

Vineyards 75% Hugo Estate grown Shiraz from 2 outstanding blocks planted by John Hugo in 1972 & 1988 on the elevated Hugo estate. 25% Hugo Estate grown Cabernet Sauvignon planted by John and Liz Hugo in 1988 on the elevated Single cordon with fixed foliage/catch wires. The Shiraz block planted in 1988 was handpicked.

Vinification/

Maturation

Fermented on skins for 6 days in pump over fermenters.

Aged in French & American Oak hogsheads (50/50), 20% new Oak & remaining 80% 1-3-year-old barrels for 8 months.

Tasting Notes

Bright dark maroon with purple hues. Volumes of blackberry and red berry spice with hints of dark cherry. Medium to full bodied with volumes of blackcurrant, mulberry, black cherry flavours with influences of mixed spice, pepper, black olive and a hint of red capsicum. Well balanced use of new and older French oak highlights the velvet glove approach, with softening fine integrating tannins and good palate length. This wine is drinking well and is showing excellent cellaring potential.

Winemaker's

Notes

This Shiraz Cabernet blend is from selected parcels of handpicked estate grown fruit. Created by co-fermentation to enhance the integration of both grape varieties. A classic Australian blend combining the length of the cabernet sauvignon characters, cherry and mulberry with the shiraz, plum and blackcurrant on the palate.

Serve with

Cellaring

Serve with lamb, Duck or BBQ meats.

Drinking well and will continue to develop.

Scores/Awards

Reviews

91 Points - Jane Faulkner, James Halliday 2020 Wine Companion - August 2020

"A 52/48% split that has gelled, offering lots of spice, dark berries with a whisper of cassis, licorice, and aniseed. Fuller-bodied with tannins firmly in place, yet in-between a succulence to the fruit, just a nagging green bitter walnut pinch to the finish."

- JF, Wine Companion



Chardonnay (Lightly Oaked) 2019

CSPC# 720330

750mlx12

12.5% alc./vol.

Grape Variety	<i>100% Chardonnay</i>
Winemaker	John Hugo
Vineyards	100% HUGO Estate grown Chardonnay on the elevated Hugo Estate. Single cordon vines.
Harvest	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.
Winemaking	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
Tasting Notes	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.
Serve with	Chickpea and summer vegetable salad, Poached trout with cucumber yoghurt salad or Roast chicken, walnut, and grape salad with blue cheese dressing.
Cellaring	Drinking well and will continue to develop.



Shiraz 2020

CSPC# 716002

750mlx12

14.0% alc./vol.

Grape Variety	<i>100% Shiraz</i>
Winemaker	Renaë Hirsch
Vintage	Very low yields due to a warm spring resulted in grapes of great flavor and concentration. A mild summer allowed for a longer ripening periods and grapes to be harvested optimal ripeness.
Vineyards	Hugo Estate grown Shiraz from 2 blocks planted by John Hugo in 1972 & 1988 on the elevated Hugo estate. Single cordon with fixed foliage/catch wires. The Shiraz block planted in 1988 were handpicked. Vineyard elevation 175 meters above sea level.
Winemaking	Portion of whole berries added to ferment to maximise the aromatics and mouth feel. Fermented on skins for 10 days with gentle pump-overs twice per day. Maturation in 100% older French oak hogsheads & larger format French oak puncheons for 16 months.
Tasting Notes	Well balanced, fruit flavours of blueberry, plum, dark cherry with hints of winter spices and fine soft tannins.
Winemaker's Notes	The hallmark of the Hugo range is the Hugo Shiraz. Due to the unique location of the Hugo estate at the foothills of McLaren Vale conditions are markedly cooler due to the elevation and gully breezes. This results in a longer ripening period and a more elegant McLaren Vale shiraz with great intensity of flavor's, mouthfeel & complexity.
Serve with	Beef fillet with horse radish & prosciutto, or locally sourced T – bone steak.
Cellaring	A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.



Grenache-Shiraz 2016

CSPC# 720329

750mlx12

13.5% alc./vol.

Grape Variety	90% Grenache (Dry Grown), 10% Shiraz
Winemaker	John Hugo
Vineyards	Estate grown. McLaren Vale, South Australia.
Tasting Notes	Clear, ruby/garnet of medium intensity. Fragrant and lifted aromas of mixed toasted spice and gingerbread combine with the berry and cherry fruit to provide lovely complexity. The spicy flavours flow to the palate with some savoury notes as well as dark ripe brooding fruit characters. The flavour lingers with silky and rounded tannins.
Serve with	Serve with Antipasta platter, Mustard and sage pork cutlets with red wine cabbage.
Cellaring	Drinking well and will continue to develop.



Cabernet Sauvignon 2017

CSPC# 716001

750mlx12

14.5% alc./vol.

Grape Variety	100% Cabernet Sauvignon
Winemaker	John Hugo
Vineyards	100% HUGO Estate grown Cabernet Sauvignon planted by John and Liz Hugo in 1988 on the elevated Hugo Estate. Single cordon with fixed foliage/catch wires
Vinification/ Maturation	Fermented on skins for 6 days in pump over fermenters. Aged in French & American Oak hogsheads (80/20). 20% new oak and remaining 80 % 1- 3-year-old Barrels for 16 months
Tasting Notes	Garnet Red in colour. Fresh dark berry fruits, mulberry, and blueberry. Lifted, clean, engaging, fresh dark berry fruit flavours of mulberry and blueberry with attractive herbaceous influences in the vein of bush tomato. Good length of palate, very food friendly and is ready to drink, it will continue to develop in complexity.
Winemaker's Notes	Lifted, clean, engaging, fresh dark berry fruit flavours of mulberry and blueberry with attractive herbaceous influences in the vein of bush tomato. Good length of palate, very food friendly and is ready to drink, it will continue to develop in complexity.
Serve with	Serve with Duck rilletes with piccalilli, braised goat ragu or game pie. Fillet of beef, roast beetroot and carrot with caraway seed, Pappardelle with braised goat ragu.
Cellaring	Will develop and integrate more over the next 5 to 7 years.
Scores/Awards Reviews	88 Points - Jane Faulkner, James Halliday 2020 Wine Companion - August 2020 <i>"Deep garnet hue; attractive aromas of violets, cassis, licorice and blackberry pastilles. Sweet-sour fruit bounces across the otherwise mid-weighted palate only to be met by sinewy tannins and shrill acidity."</i> - JF, Wine Companion



Reserve Shiraz 2016

CSPC# 716000

750mlx6

14.5% alc./vol.

Grape Variety	100% Shiraz
Winemaker	Renae Hirsch
Vintage	Only made in years with exceptional vintage conditions, the Hugo reserve shiraz is sourced from the oldest shiraz vines on the Hugo estate planted by John Hugo in 1969.
Vineyards	100% estate grown grapes. Sourced from the first Shiraz vines planted by John Hugo on the Hugo Estate planted in 1969. Low yielding vines which produce the best fruit on the property. The 4 Acre 'Old vine' Shiraz vines are handpicked, and hand sorted before ferment.
Harvest	These old gnarly vines are hand-picked, and hand sorted and consistently produce wines of depth, intensity and generous mouthfeel while still having fine soft tannins.
Vinification/ Maturation	Fermentation 8 days over skins and matured in 65% French and 35% American oak hogsheads. 35% New Oak, remaining balance 1–3-year-old barrels. Careful Barrel selection then used for final wine.
Tasting Notes	Intense, violet/blue with ruby highlights. Clean, with lifted, fresh, dark berry fruit esters, leading to a developed bouquet that includes notes of black pepper, molasses, and vanilla. Clean and intense, featuring volumes of juicy, black currant, blood plum and dark cherry fruit elements that are enhanced by the lingering complex flavours and diverse characteristics experienced in the mouthfeel. In addition, displaying excellent fruit/acid/tannin balance which is achieved by the careful use of quality oak and individual barrel selection of old vine, dry grown fruit exclusively from the family estate. Drinking well and will continue to for many years.
Winemaker's Notes	This single vineyard wine is made from grapes specially selected from our oldest dry grown Shiraz vines. They yield small berries that produce concentrated fruit resulting in a wine which shows excellent colour, depth and complexity with characters of plum and hints of spice.
Serve with	Rib eye steak with crispy kipfler potatoes.
Cellaring	Drink 2020-2028
Scores/Awards	92 points - James Halliday 2019 Wine Companion - June 2021
Reviews	<i>"The fruit is really good, but it is smothered in oak with a bitter walnut character. Still, there's soft, almost a silky texture on the fuller-bodied palate, the tannins peel away letting the fruit and more savoury nuances through."</i> - JH, Australian Wine Companion



Reserve Cabernet Sauvignon 2006

CSPC# 749194

750mlx6

14.0% alc./vol.

SOLD OUT

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

"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."

- Winemaker

"Excellent focus, balance and intensity to the strong blackcurrant fruit, French oak in the background of a long finish. Drink by 2026."

- JH, Australian Wine Companion

