



PAST VINTAGES

Cabernet Sauvignon 2016

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

Clean, deep ruby red in colour. Aromas of clean ripe plum and dark berry fruits, along with woody herbs, dried autumn leaves, violets, and a touch of spice/vanilla from the oak maturation. Rich mouth filling plummy fruit, dark chocolate with plush mid-palate fruit and soft, fine tannins. The oak is well integrated and supports the rich fruit flavours while adding complexity.

Serve with

Serve with Duck rillettes with piccalilli, braised goat ragu or game pie.

Cellaring

Will develop and integrate more over the next 5 to 7 years.





PAST VINTAGES

Cabernet Sauvignon 2014

CSPC# 716001

750mlx12

14.5% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Winemaker John Hugo

Vineyards Estate grown

**Vinification/
Maturation** Considered use of new, one and two-year-old predominantly French oak for 15 months, contributes to the overall complexity and enhances the excellent fruit components.

Tasting Notes Clean, deep ruby red in colour. Clean ripe plum and dark berry fruits, along with woody herbs, dried autumn leaves, violets and a touch of spice/vanilla from the oak maturation. Rich mouth filling plummy fruit, dark chocolate with plush mid-palate fruit and soft, fine tannins. The oak is well integrated and supports the rich fruit flavours while adding complexity.

Serve with Serve with Duck rilletes with piccalilli, braised goat ragu or game pie.

Cellaring Will develop and integrate more over the next 5 to 7 years.

Scores/Awards **96 points** - James Halliday, Australian Wine Companion October 6, 2016
Gold Medal & Best of McLaren Vale Region - Halliday Wine Companion Australian Cabernet Challenge 2016

Gold Medal - 2016 Sydney International Wine Competition

Gold Medal - 2016 Royal Adelaide Wine Show (Class 25 - Cabernet Sauvignon)

Reviews *"Fresh with boysenberry and blackcurrant flavour. Low in overt oak. Medium weight at most. Performs reliably enough."*
- JH, Australian Wine Companion





PAST VINTAGES

Cabernet Sauvignon 2011

CSPC# 716001

750mlx12

14.5% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Winemaker John Hugo

Vineyards Estate grown

Vinification/ Considered use of new, one and two-year-old predominantly French oak for 15

Maturation months, contributes to the overall complexity and enhances the excellent fruit components.

Tasting Notes Clear, intense ruby shades with excellent viscosity. Fresh aromas of red currant, black cherry and bramble berry fruit characters exposing hints of perfumed oak. Amiable, lively, briary / berry fruit accents, redefined with a good tannin/acid backbone. Balance is maintained combining all flavour and taste components in harmony with individual elements of tobacco, liquorice and smoky black olive characters, culminating in a firm elegant finish.

Serve with Serve with braised duck and chestnut kofta with king brown mushrooms, Lamb neck with artichokes, broad beans and peas or Long yellow peppers stuffed with feta.

Cellaring Will develop and integrate more over the next 5 to 7 years.





PAST VINTAGES

Cabernet Sauvignon 2008

CSPC# 716001

750mlx12

14.5% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Winemaker John Hugo

Vineyards Estate grown

Tasting Notes Clear with intense plum/ruby tones. Developing, clean fruit scents of blackberry, molasses and black cherry, supported by exciting perfumed oak with some savoury notes. An elegant palate, highlighted by volumes of fresh dark berry fruits, catchy acid and a carefully structured tannin backbone. Soft rich with herbaceous elements of black olive and dill, compliment the extended luxurious finish. Reflective of the style that has evolved in this region, also displaying excellent cellaring potential.

Serve with Serve with Quail with cracked wheat, figs and aged balsamic vinegar, Braised beef short ribs with fennel seeds or Roast baby beetroot, goats curd and rosemary tart.

Scores/Awards **Bronze Medal** - 2010 Perth Royal Wine Show - Class 34

Bronze Medal - 2010 Rutherglen Wine Show - Class 231

86 points - James Halliday, Australian Wine Companion - Aug 11, 2011

Reviews *"The 2008 Cabernet Sauvignon has clear and intense plum/ruby tones. The bouquet is blackberry, molasses and black cherry scents supported by some savoury notes. The palate has volumes of fresh dark berry fruits soft and rich complimented by the extended luxurious finish."*
- Winemaker

"A somewhat tough and rustic wine, reflecting the conditions of the vintage, although this is not warm on the finish. Drink by 2014."

- JH, Australian Wine Companion





PAST VINTAGES

Cabernet Sauvignon 2006

CSPC# 716001

750mlx12

14.0% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Winemaker John Hugo

Vineyards Estate grown

Tasting Notes Deep ruby tones with glimpses of bright amethyst. Up front fruit, raspberry, pomegranate, berries and inferences of tomato bush and perfumy spice on the nose. Elegant lifted flavours of blackberries, blueberries and herbs, are balanced by guarded acid and an element of perfumy spice. Excellent varietal herbaceous elements add to the already harmonized characters of this well structured wine. Careful use of new and used predominantly French oak has emphasised the depth and complexity of this wine. Will continue to develop and round out for a minimum of 5 – 7 years with suitable cellaring. Expresses all the grace and style you would expect from this variety in McLaren Vale.

Serve with Serve with whole-wheat pasta with almonds, parsley and ricotta, Cracked wheat and walnut pilaf with duck and pomegranates or Argentinean meatballs with spicy tomato sauce.

Scores/Awards **Bronze Medal** - 2007 Melbourne Wine Show - Class 21
Bronze Medal - 2008 Adelaide Wine Show - Class 16
4 Stars - 2008/09 Winestate Annual Issue, Best of New Release

