VETUS PURUM

SINCE 1847

St Hugo™



ST HUGO

COONAWARRA CABERNET SAUVIGNON
2012

Region
Coonawarra, South Australia

Colour
Deep crimson with intense purple hues

Bouquet
The nose is complex and intense, with cedar, blackberry and plum aromas with integrated oak and spice notes

Palate
The palate is classic Coonawarra Cabernet, with richly concentrated flavours of dark fruit, cedar and blackberry enhanced by notes of spice and plum. The stylish and sympathetic oak is supported by long, silky, fine-grained tannins and balanced acidity.

Cellaring Potential
Careful cellaring for 8-15 years will enable further development and integration of the ripe and intense fruit flavours and gradually reveal additional layers of complexity.

Serving suggestion
A perfect accompaniment to Wagyu beef, rare steak or lamb shanks

Bottling date
April 2014

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Vintage Conditions

From early in the season, Coonawarra winemakers were confident that the 2012 vintage would be one to "collect", especially for lovers of Cabernet Sauvignon. Good winter rains set up optimal growing conditions, then an early burst of warm weather with occasional showers but no frost maintained the early season. Temperatures were above average from November through January, leading to lower yields of small but intensely flavoured berries. A dry end to summer saw rapid accumulation of sugar, then a period of very cool nights and mild but warm days slowed the ripening process, giving the fruit time to reach optimum maturity. Good natural acidity levels were a feature of the 2012 season, with supple tannins in the reds. Cabernet Sauvignon was highly coloured, concentrated and varietally expressive.

Winemaking

The high-quality Coonawarra vintage allowed our winemakers to choose only the very best fruit for this 2012 St Hugo Cabernet Sauvignon. Each vineyard was carefully monitored as ripening progressed, and only those parcels exhibiting excellent potential in terms of colour, varietal expression and tannin structure were set aside as candidates for inclusion. All grapes delivered to the winery were de-stemmed and crushed into static fermenters. Extraction of colour, flavour and tannin was achieved by "pumping over" regularly, allowing the fermenting juice to percolate through the skins. Full drain and returns were also employed at various stages through fermentation to help build structured, yet supple, tannin profiles.

Once optimum colour, flavour and tannin extraction had been achieved, the young wines were drained from the skins, the skins were pressed, and the pressings fractions were returned to the free-run. Malolactic fermentation was followed by 21 months' maturation in oak. We used predominantly new French hogsheads, with a small percentage of new American and older French oak for balance. Tasting of individual parcels revealed those that showed the distinctive regional and varietal characteristics required for St Hugo, and only these were used to create the final blend.

Analysis

Alcohol: 14.4% alc/vol
Total Acid: 6.4 g/L
pH: 3.53

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