



SINCE 1847

*St Hugo*<sup>TM</sup>

## CABERNET SAUVIGNON 2013

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### Overview

A superb wine - perfectly blended to create a seamless, deep and complex blend with silky tannins and excellent cellaring potential.

### Colour

Full depth crimson red with purple hues.

### Aroma

Lifted and intense on the nose with blackberry, five spice and briary complexity layered over oak derived notes of cedar and cinnamon.

### Taste

Rich dark fruits fill a palate that is both crisp and concentrated. Velvety, fresh fine grained tannins with balanced acidity give flow and length to the palate. Considered oak completes the layers in this outstanding vintage resulting in a wine that carries the classic St Hugo signature of power and elegance.

### Enjoy With

Char grilled beef rib eye with roast vegetables and red wine jus.

### Ideal Drinking Window

2016 - 2030

### Harvest Date

March and April 2013

### Bottling Date

February 2015



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**Release Date**

April 2016

**Region**

Coonawarra

**Grape Varieties**

Cabernet Sauvignon

**Vineyards**

Fruit was sourced from vineyards situated across the famous terra rossa strip in Coonawarra. Lower yielding, older vines are targeted to ensure the fruit has the power and concentration to reach the expectations of St Hugo.

**Vintage Conditions**

The 2013 vintage in Coonawarra was one of note as the warm and dry growing season gave way to a cooler autumn. This allowed the fruit to ripen in a consistent and even manner giving full flavour ripeness, the lateness of the autumn rains allowed fruit to be harvest at the optimum time by the winemaker in pristine condition.

**Winemaking**

The key to producing St Hugo is the vineyard is in the selection process. Each Coonawarra 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 in the St Hugo blend. 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 were achieved, the young wines were drained from the skins; the skins were then pressed, and the pressings fractions returned to the free-run. Malolactic fermentation and 22 months’ maturation took place in 55% new French oak and 7% new American oak hogsheads, with balance in a mix of used oak. Tasting of individual parcels revealed those that showed the distinctive regional and varietal characteristics required for St Hugo, and these were used to create the final blend. The wine was matured for an additional 14 months in bottle prior to release to allow the wine to integrate further.

**Wine analysis**

Alcohol 14.3% by volume

TA 5.9g/L

pH 3.65

Enjoy St Hugo wines responsibly

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