



St Hugo™

COONAWARRA CABERNET SAUVIGNON 2022



OVERVIEW

Floral and ripe fruit, with balanced fine tannins in support of a generous regional and varietal fruit profile.

COLOUR

Medium dark crimson with garnet hues.

AROMA

Floral violet and spice lift, with a delicate balance of dried herbs, raspberry, and blackcurrant fruit notes entwined with supportive integrated elevating oak.

TASTE

Classical and varietal with structure at its core. Varietally tannins that build complimented by a bright red floral fruit spectrum, enhanced with subtle refined oak.

IDEAL DRINKING WINDOW

2032 - 2042

VINEYARDS

Fruit was sourced from various vineyards situated across the famous terra rossa strip in Coonawarra, this free draining soil is essential in driving the concentration, depth and flavour development. Lower yielding, older vines are targeted to ensure the fruit has the intensity to reach the expectations of St Hugo.

VINTAGE CONDITIONS

For the first season in many, Winter rainfall was abundant, and this combined with good November rainfall set the vines up for a fantastic growing season. From December through to harvest there was minimal rainfall, and near average temperatures with the absence of any prolonged heat spikes, all contributing to near ideal ripening conditions.

WINEMAKING

A key to producing St Hugo is the vineyard 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 and open 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 and pressed from the skins. Malolactic fermentation and 18 months' maturation took place in 62% new French oak with the 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 in bottle prior to release to allow the wine to integrate further.

WINE ANALYSIS

Alcohol: 14.5% ABV TA: 6.4g/L pH: 3.53

GRAPE VARIETIES

Cabernet Sauvignon

REGION

Coonawarra

HARVEST DATE

April 2022

BOTTLING DATE

November 2023