

BAROSSA VALLEY SEMILLON 2022



OVERVIEW

Only in select years, when vintage conditions are optimal, do our Barossa Valley Semillon vineyards produce the intensity, purity and elegance required to make St Hugo Semillon

COLOUR

Brilliant pale straw with green hues.

AROMA

Nose is lively with lemon curd, orange blossom and subtle notes of soy wax.

TASTE

Generous acidity is well balanced with gentle texture. Bright palate shows citrus and mandarin zest characters. This wine has a long length finishing on pure lemon notes and subtle florals.

ENJOY WITH

Fresh crayfish, roasted quail with a cream based sauce, baked camembert with fresh Sourdough bread.

IDEAL DRINKING WINDOW

2024 - 2034

VINEYARDS

Wilandra SEM Blk E

GRAPE VARIETIES

100 % Semillon

REGION

Barossa

HARVEST DATE

February 2022

BOTTLING DATE

July 2022

VINTAGE CONDITIONS

Winter rainfall in 2021 set up the 2022 growing season well, with higher than average rainfall from June to August which totalled 256mm. October and November also presented rainfall totals above average. However the predicted La Nina rain events did not eventuate throughout the remainder of the growing and harvest period, a relief to many. The 2022 harvest period in the Barossa Valley was unique to each individual site, due to out of character hail events, frost that affected some but not others. However due to the mild conditions in October, good winter rains, a warm January but mild February, creating optimum growing opportunities for many, including for this particular Semillon vineyard.

WINEMAKING

One special parcel of Semillon was assessed in the vineyard as showing particular promise to create a premium quality Semillon. The vineyard was harvested at optimum ripeness where the grapes still showed bright acidity but also showed great varietal propensity. As this was an extremely small parcel, this was delicately handled in our bespoke innovation winery. This was processed immediately once delivered by pressing, then was cold settled and racked to keep high quality solids for ferment. The ferment was cool to retain varietal aromatics. Once finished fermenting, the wine was racked and prepared for bottling immediately, so that the wine could be captured in its peak of freshness for longevity.

WINE ANALYSIS

Alcohol: 12.0% ABV TA: 6.7g/L pH: 3.07 Residual Sugar 0.6 G/F, 1.8 Reb RS