



St Hugo™



BAROSSA SHIRAZ – 2014

Overview

Exhibiting the hallmarks of a St Hugo wine; depth, concentration, line and restraint. This wine has the profile to drink now and the heritage to age gracefully.

Colour

Dense purple with vibrant crimson hues

Aroma

Lifted cedar, spice and savoury red berry with a hint of smoked smallgoods.

Taste

The 2014 is beautifully balanced with fleshy dark berried fruits, supported by dusty, fine grained tannin that give length, structure and finesse to the wine. The oak with its toasty and smoky notes adds impressive complexity and density to the wine. Following the philosophy of Power and Elegance that dictates the style of St Hugo, this wine has potential for ageing.

Enjoy With

Beef Kofta with shallot, fennel and tamarind glaze

Ideal Drinking Window

2016 - 2028

Harvest Dates

3rd to the 19th of March 2014

Bottling Date

December 2015

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St Hugo™

Release Date

September 2016

Region

Barossa

Grape Varieties

Shiraz 100%

Vineyards

The final wine is a blend of eleven vineyards from a diverse spread of sub regions ranging from near Williamstown in the far south to Ebenezer in the far north of the Barossa. Vineyards are concentrated in the far south and north of the Barossa Valley to drive the style required for St Hugo. The diversity of this fruit sourcing is to achieve the “power” from low yielding, mature Shiraz vines and “elegant” parcels from vineyards showing more restraint and structure.

Vintage Conditions

The 2014 vintage once again kept growers on their toes with Mother Nature throwing up challenges. Above average winter rainfall was followed by very dry conditions and frost events. Ripening was advancing rapidly until a massive rain event on the 14th of February slowed things down. The end result was an early, low yielding vintage that produced grapes of freshness and concentration. Visits by the winemakers during the growing season was undertaken to determine the ideal time for picking.

Winemaking

Varied winemaking techniques from traditional open fermenters and modern sweeping arm fermenters were used to provide two distinctive wine style components for the blend. The individual vineyard blocks were harvested and were crushed separately to fermenters. Fermentation was controlled between 20 and 28°C with time on skins, ranging from 12 to 18 days, carefully monitored to allow the wine parcels to develop power without compromising their elegance or freshness. Following pressing individual vineyard batches were matured separately, the majority in French oak and a portion of American oak with around 70% being first use for 19 months. The preference towards French oak was to target a tighter, more structural and elegant expression of Barossa Shiraz. Each barrel was assessed for quality and appropriateness of wine style with only those best suited being utilised in the final blend. The wine was further matured for 10 months in barrels prior to release.

Wine analysis

Alcohol 14.7% by volume

TA 6.3g/L

pH 3.55

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