



St Hugo™

BAROSSA SHIRAZ - 2016

Overview

The 2016 vintage has yielded a wine of precision and concentration with effortless aging assured.

Colour

Dense purple with vibrant crimson hues

Aroma

Fresh, bright and spiced

Taste

Spiced blue fruits, fine boned tannins with fully immersed barrel complexity.

Ideal Drinking Window

2020 - 2028

Harvest Dates

10 February to 22 March 2016

Bottling Date

November 2017

Region

Barossa

Grape Varieties

Shiraz



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St Hugo™

Vineyards

A selection of thirteen vineyards sourced from a diverse spread of sub regions ranging from near Williamstown in the far south to Ebenezer in the far north of the Barossa were utilised in the 2016 wine. 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

A very dry winter and spring, with warmer than average temperatures meant that early development progressed quickly. Relatively mild conditions January through to March with a couple of helpful rain events ensured even and consistent ripening, generous flavours and decent yields after four low yielding years in the Barossa.

Winemaking

Varied winemaking techniques from traditional open fermenters and modern sweeping arm fermenters were used to provide distinctive components for the blend. The individual vineyard blocks were harvested and crushed separately to fermenters. Fermentation was controlled between 20 and 28°C with time on skins, ranging from 10 to 21 days, carefully monitored to allow the wine parcels to develop power without compromising their elegance or freshness. Small elements containing whole bunch in the ferment were utilised to drive complexity and differentiation. 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. The preference towards French oak was to target a tighter, more structural and elegant expression of Barossa Shiraz. Total maturation in oak was 18 months with a rack and return post malo lactic fermentation. Each barrel was assessed for quality and appropriateness of wine style with only those best suited being utilised in the final blend.

Further maturation in bottle post bottling is utilised to allow the wine to integrate further prior to release.

Wine analysis

Alcohol: 14.5%

Total acid: 6.4g/L

pH: 3.58

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