



St Hugo™

BAROSSA SHIRAZ – 2017

Overview

The 2017 vintage has yielded a wine of precision and elegance that is both approachable and age-worthy

Colour

Dense, dark purple, with vibrant crimson hues

Aroma

Floral red fruits, bright and spiced, with subtle oak

Taste

Dense, dark fruits of plum and olive, fine boned tannins with fully immersed barrel complexity

Ideal Drinking Window

2020 - 2030

Harvest Dates

February - March 2017

Bottling Date

November 2018



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St Hugo™

Region

Barossa

Grape Varieties

Shiraz

Vineyards

A selection of 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. 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 2017 vintage was set up by an extremely wet Spring growing season, where many areas of the Barossa were in flood. This, in combination with rains in early summer allowed for good crop levels and water availability for the entire growing season. The late growing season was dry and mild, resulting in a long, slow ripening period that allowed the grapes to retain finesse and an elegant fruit profile while building intensity and depth.

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 50% 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 malolactic 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: 14.7%

Total acid: 6.6g/L

pH: 3.57

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