



St Hugo™

BAROSSA SHIRAZ 2021



OVERVIEW

The 2021 vintage has produced a wine of intensity, elegance, tension, and purity that is complete and age worthy.

COLOUR

Dense dark garnet with vibrant crimson hues.

GRAPE VARIETIES

Shiraz

AROMA

Graphite,occo, and slate overlayed with blackberry, coffee and dense raspberry.

REGION

Barossa

TASTE

Textural and mouthcoating with dense dark reds fruits, that are directional and precise, overlayed with long fine tannins and subtle French oak.

HARVEST DATE

Late Feb and March 2021

BOTTLING DATE

November 2022

IDEAL DRINKING WINDOW

2027 - 2036

VINEYARDS

In what was a wonderful vintage, the grapes were harvested over any extended period from the last week of February in the North West of the Valley to the end of March in Ebenezer. Approximately 60% coming from the north of the valley in the Greenock and Ebenezer sub regions, while the remaining 40% was sourced from the south of the valley.

VINTAGE CONDITIONS

Coming off many dry seasons, the Winter was again well below average rainfall, continuing the stress on the vines. Good Spring rainfall then set the vines up well for what was to become a very mild and dry ripening season. With no significant rain, temperatures below average and only 3 days above 35°C in February and March, ideally ripening conditions were observed. A wonderful vintage.

WINEMAKING

Varied winemaking techniques were used to provide distinctive components for the blend. The individual vineyard blocks were harvested and crushed separately to fermenters, with approximately a quarter fermenting in open fermenters and three quarters in closed sweeping arm fermenters. Fermentation was controlled between 20 and 28°C with time on skins, ranging from 10 to 15 days, carefully monitored to allow each parcel to develop power without compromising elegance or freshness. Following pressing, individual vineyard batches were matured separately in French oak with 53% being first use. The preference for 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: 14.5% ABV TA: 6.8g/L pH: 3.47