



St Hugo™

BAROSSA SHIRAZ 2022



OVERVIEW

The 2022 vintage has produced a wine of richness, generosity and poise that is complete and age worthy.

COLOUR

Dense dark garnet with vibrant crimson hues.

AROMA

Spicy,occo, and graphite overlayed with black cherry and savoury char complimented with delicate vanilla pod and floral notes.

TASTE

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

IDEAL DRINKING WINDOW

2028 - 2037

VINEYARDS

In what was a quality vintage, the grapes were harvested over any extended period from the first week of March in the South of the Valley to the first week of April 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

For the first season in many, Winter rainfall was abundant, and this combined with good November rainfall set the vines up for a fantastic growing season. From December through to harvest there was minimal rainfall, and near average temperatures with the absence of any prolonged heat spikes, all contributing to near ideal ripening conditions.

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 52% 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: 6.6g/L pH: 3.56

GRAPE VARIETIES

Shiraz

REGION

Barossa

HARVEST DATE

March and early April 2022

BOTTLING DATE

November 2023