



*St Hugo*TM

BAROSSA GRENACHE SHIRAZ MATARO 2023



COLOUR

Bright vibrant garnet red.

AROMA

Perfumed primary fruits of spice, raspberry, blueberry fruit with mineral undertones intertwined.

TASTE

Defined pure linear red berry fruits and complexing graphite minerality, culminating in chalky tannins and fresh acidity; delightful and moreish.

IDEAL DRINKING WINDOW

2024 - 2030

VINTAGE CONDITIONS

The 2023 vintage was cool, with average day time temperatures significantly below the long term average. These temperatures resulted in a very late harvest window that extended into the first half of April for all the Grenache parcels. The vintage was also characterised by “annoying” very small rain events that periodically floated through keeping everyone on their toes for disease management. All this resulted in elegant wines characterised by perfumed fruit and fine structure.

WINEMAKING

Grapes were sourced from three vineyards in the Barossa Valley. Three blocks of Grenache were selected with the component ranging from 100 years of age to 60 years of age, each providing their own unique expression. Winemaking techniques of cold soaking in open fermenters and extended ferment maceration were utilised to add complexity and a fine tannin structure to the finished blend. The components were aged separately for 6 months in old French oak puncheons and hogsheads.

WINE ANALYSIS

Alcohol: 14.5% ABV TA: 5.8g/L pH: 3.54

GRAPE VARIETIES

64% Grenache, 30% Shiraz, 6% Mataro

REGION

Barossa, South Australia

BOTTLING DATE

November 2023

RELEASE DATE

December 2023