



St Hugo™



CABERNET SHIRAZ 2023

Overview

An Australian classic, medium bodied, balanced with power and elegance for a long future.

Colour

Dark crimson with purple hues.

Aroma

Dark red fruits of blackcurrant pastille with sweet floral and spice aromas.

Taste

Medium bodied and fruit driven with very fine chalky tannins that drive an elegant structure. Fruit flavours of ripe raspberry and blackcurrant are complemented with hints of flavours overlayed.

Ideal Drinking Window

2028 - 2038

Harvest Date

March – April 2023

Bottling Date

October 2024

Release Date

February 2026

Region

90% Barossa, 10% Coonawarra

Grape Varieties

69% Cabernet Sauvignon, 31% Shiraz



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Vineyards

Fruit was sourced from four vineyards across the Barossa Valley and the famous terra rossa strip in Coonawarra.

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 in the Barossa and early May in Coonawarra. 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

A key to producing St Hugo is the vineyard selection process. Each vineyard was carefully monitored as ripening progressed and only those parcels exhibiting excellent potential in terms of colour, varietal expression and tannin structure were set aside as candidates for inclusion in the St Hugo blend. All grapes delivered to the winery were de-stemmed and crushed into static and open fermenters. Extraction of colour, flavour and tannin was achieved by “pumping over” regularly, allowing the fermenting juice to percolate through the skins. Full drain and returns were also employed at various stages through fermentation to help build structured yet supple tannin profiles. Once optimum colour, flavour and tannin extraction were achieved, the young wines were drained and pressed from the skins. Malolactic fermentation and 16 months’ maturation took place in oak, with 55% being first use. Tasting of individual parcels revealed those that showed the distinctive regional and varietal characteristics required for St Hugo, and these were used to create the final blend. The wine was matured in bottle prior to release to allow the wine to integrate further.

Wine analysis

Alcohol 14.5 %v/v

TA 6.6 g/L

pH 3.60