VETUS PURUM

St Hugo™



R-1 SHIRAZ – 2021

Overview
St Hugo R-1 is a contemporary and elevated expression of world-class South Australian Shiraz. A stylistic evolution of St Hugo's signature combination of power and elegance delivers a refined wine of nuanced structure, balance and sophistication.

Colour
Rich dark red

Aroma
Blackberry and dark cherry fruit, hints of florals and blue berries, all encased in a chassis of graphite, mineral, and a touch of char.

Taste
Dark and linear, brooding with masses of dark berry, bright pomegranate and raspberry fruit, all encased in a very fine chalky tannin structure that is persistent and focused.

Ideal Drinking Window
2026 - 2035

Bottling Date
October 2022

Region
South Australia

Grape Varieties
Shiraz

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Vintage Conditions
Good Spring rainfall 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, ideal ripening conditions were observed resulting in an extended ripening window; a wonderful vintage.

Winemaking
Various parcels were created individually with the objective of blending these to form a synergistic whole. For this reason, many winemaking techniques were employed, including, cold soaking to ensure vibrant floral aromatics were present and extended maceration, to ensure a fine and persistent tannin structure was created. Generally, parcels spent between 12-15 days on skins, in a mixture of open fermenters and closed statics fermenters, reaching temperatures of 26-28°C, to ensure optimum flavour and tannins were extracted. All the resulting parcels were matured in oak for 14 months, with the final blend spending this time in 25% new French Oak and 75% used French Oak.

Wine analysis
Alcohol 14.5%
Total Acid 6.1 g/L
pH 3.52

Enjoy St Hugo wines responsibly