



# HUGO

(McLAREN VALE, SOUTH AUSTRALIA)

[www.hugowines.com.au](http://www.hugowines.com.au)

Hugo Wines is situated in the McLaren Vale wine region which continues to build on its reputation as a source of quality wines not only from the big national labels but also from some of the smaller boutique wineries. Such recognition has been awarded to Hugo Wines whose origins date back to 1970 when John Hugo followed in his father's footsteps on the family vineyard at McLaren Flat. John produced his first Shiraz in 1979 and the Cellar Door was opened in October 1982.

John's father Colin Hugo planted the original vines dating back to 1950. The vineyard of approximately 30 hectares includes varieties such as Sauvignon Blanc, Chardonnay, Shiraz, Cabernet Sauvignon, Cabernet Franc and Grenache. Consistency in regard to quality is what Hugo Wines' strive for, and the fact that all of the fruit is estate grown makes the job that much easier.

The climate soils and proximity to the coast are also contributing factors in maintaining the quality of the wines produced by the Hugo family.

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## Cabernet Sauvignon 2017

CSPC# 716001

750mlx12

14.5% alc./vol.

<b>Grape Variety</b>	100% Cabernet Sauvignon
<b>Winemaker</b>	John Hugo
<b>Vineyards</b>	100% HUGO Estate grown Cabernet Sauvignon planted by John and Liz Hugo in 1988 on the elevated Hugo Estate. Single cordon with fixed foliage/catch wires
<b>Vinification/ Maturation</b>	Fermented on skins for 6 days in pump over fermenters. Aged in French & American Oak hogsheads (80/20). 20% new oak and remaining 80 % 1- 3-year-old Barrels for 16 months
<b>Tasting Notes</b>	Garnet Red in colour. Fresh dark berry fruits, mulberry, and blueberry. Lifted, clean, engaging, fresh dark berry fruit flavours of mulberry and blueberry with attractive herbaceous influences in the vein of bush tomato. Good length of palate, very food friendly and is ready to drink, it will continue to develop in complexity.
<b>Winemaker's Notes</b>	Lifted, clean, engaging, fresh dark berry fruit flavours of mulberry and blueberry with attractive herbaceous influences in the vein of bush tomato. Good length of palate, very food friendly and is ready to drink, it will continue to develop in complexity.
<b>Serve with</b>	Serve with Duck rillettes with piccalilli, braised goat ragu or game pie. Fillet of beef, roast beetroot and carrot with caraway seed, Pappardelle with braised goat ragu.
<b>Cellaring</b>	Will develop and integrate more over the next 5 to 7 years.
<b>Scores/Awards</b>	<b>88 Points</b> - Jane Faulkner, James Halliday 2020 Wine Companion - August 2020
<b>Reviews</b>	<i>"Deep garnet hue; attractive aromas of violets, cassis, licorice and blackberry pastilles. Sweet-sour fruit bounces across the otherwise mid-weighted palate only to be met by sinewy tannins and shrill acidity."</i> - JF, Wine Companion

