



PAST VINTAGES

Chardonnay (Lightly Oaked) 2017

CSPC# 720330

750mlx12

13.0% alc./vol.

Grape Variety

100% Chardonnay

Winemaker John Hugo

Vineyards 100% HUGO Estate grown Chardonnay on the elevated Hugo Estate.
Single cordon vines.

Harvest Harvested in the cooler early hours of the morning from grapes grown on the family estate, this wine exhibits a genuine expression of fresh Chardonnay fruit revealing elevated notes of peach, melon and citrus balanced with a clean crisp finish.

Winemaking A small portion of this wine has had some oak maturation to add weight and complexity.

Tasting Notes Brilliant, pale straw with a tinge of lemon. Clean, citrus, stone fruit, green melon and honeysuckle with a hint of white pepper. Fresh, clean with lifted fruit flavours of white peach, lemon citrus, melon, and green bean with some exciting developed creamy accents. A small portion of this wine has had some oak maturation with the majority fermented in stainless steel to highlight the balance of freshness with an element of complexity, making for increased food pairing options.

Serve with Kale and Chicken Pita salad, King George Whiting or Pad Thai

Cellaring Drinking well and will continue to develop.





PAST VINTAGES

Chardonnay (Lightly Oaked) 2015

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker John Hugo

Vineyards Estate grown

Tasting Notes Brilliant, pale straw with a tinge of lemon. Clean aromas of citrus, stone fruit, green melon and honeysuckle with a hint of white pepper. The palate is fresh, clean with lifted fruit flavours of white peach, lemon citrus, melon and green bean with some exciting developed creamy accents. A small portion of this wine has had some oak maturation with the majority fermented in stainless steel to highlight the balance of freshness with an element of complexity, making for increased food pairing options.

Serve with Serve with Chickpea and summer vegetable salad, Poached trout with cucumber yoghurt salad or Roast chicken, walnut and grape salad with blue cheese dressing.

Cellaring Drinking well and will continue to develop.

Reviews *"Tremendous value McLaren Chardonnay! There's plenty of tropical fruit on the nose, along with a touch of nutmeg and fennel. On the palate an abundance of fresh melon gives way to white peach and apple flavours. There's light acidity on the palate, with subtle buttery notes on the finish. Ready to drink now – 2020"*
- Box warehouse

"A moderately oaked, well made Chardonnay providing all the delights of this variety. Varietal melon and grapefruit flavours blend with the butterscotch on the palate developed from oak maturation and fermentation to give a wine that will continue to develop desirable complexity over the next 5 years."

- Dan Murphy's





PAST VINTAGES

Unwooded Chardonnay 2014

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

The 2014 Unwooded Chardonnay is bright, pale straw in colour. Clean aromas of medium intensity with lifted fresh fruit scents of pineapple and mango, with hints of herbaceous green bean. A dry, smooth, medium bodied wine exhibiting abundant citrus fruit salad flavours of cantaloupe, pineapple and mango. Rounded and textured with lively balanced acid, which enhances the palate weight and length of flavour.

Serve with

Perfect with salads or spicy Asian dishes it exudes honey and melon fruit before a vibrant palate of pear and citrus. Crab and avocado tortillas, Poached chicken green bean and basil mayonnaise salad or Couscous with summer vegetables.

Scores/Awards

4 stars - crackawines.com.au

Reviews

"Is too much wood not so good? Well it depends on the drinker and how much they like Chardonnay that's received oak treatment or not. This version from Hugo's wines in McLaren Vale is completely unwooded, which means it's all about the fruit. Perfect with salads or spicy Asian dishes it exudes honey and melon fruit before a vibrant palate of pear and citrus."

- crackawines.com.au





PAST VINTAGES

Unwooded Chardonnay 2013

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

The 2013 Unwooded Chardonnay is clear pale lemon in colour with lifted scents of white peach, melon and blossom aromas. Youthful, dry, animated flavours of honeydew melon, peach and pineapple. Well rounded clean fruit/acid balance, lingering on the palate with an embracing mouth-feel. Some tropical fruit characters develop with a hint of nettle. Would make an excellent cohort to many dishes or could do a solo act with nibbles.

Serve with

Double baked Gruyere soufflé, Mulloway crudo with shaved fennel and lemon or Crunchy buttermilk fried chicken.

Scores/Awards

4 stars - crackawines.com.au

Reviews

"Is too much wood not so good? Well it depends on the drinker and how much they like Chardonnay that's received oak treatment or not. This version from Hugo's wines in McLaren Vale is completely unwooded, which means it's all about the fruit. Perfect with salads or spicy Asian dishes it exudes honey and melon fruit before a vibrant palate of pear and citrus."

- crackawines.com.au

"Uncork this wine at a dinner where roasted pork loin and lobster are being served. Made in South Australia, it is dry and presents a full body. Look for bouquets of ripe pineapple and ripe banana. Enjoy!"

- <http://calgarycoopwinesandspirits.buyersvine.com/wine/hugo-unwooded-chardonnay>





PAST VINTAGES

Unwooded Chardonnay 2011

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Bright pale straw with hints of lemon. Clean, floral, honey and white stone fruit aromas, displaying medium intensity with suggestions of green pear, cashew and pineapple. Purity of fruit, featuring green melon and white peach with hints of blossom. Vegetal, kernel notes roll around the palate and are highlighted in this classic dry wine, displaying attractively focused acid and body in a modern complex style. Generous palate length and established quality offers elegance coupled with undulating layered flavours, resulting in a remarkable experience for those of us with not as much patience and who display a certain, "Joie de vivre".

Serve with

Potato and ricotta gnocchi with broccoli, radicchio and pangrattato, Braised octopus salad, Livornese seafood stew or Salt crusted snapper with fennel.

Scores/Awards

85 points - James Halliday, *Australian Wine Companion* - July 17, 2012

Reviews

"Pleasant wine with modest length and depth."

- JH, *Australian Wine Companion*





PAST VINTAGES

Unwooded Chardonnay 2009

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Bright pale straw with hints of lemon. Clean, floral, honey and white stone fruit aromas, displaying medium intensity with suggestions of green pear, cashew and pineapple. Purity of fruit, featuring green melon and white peach with hints of blossom. Vegetal, kernel notes roll around the palate and are highlighted in this classic dry wine, displaying attractively focused acid and body in a modern complex style. Generous palate length and established quality offers elegance coupled with undulating layered flavours, resulting in a remarkable experience for those of us with not as much patience and who display a certain, "Joie de vivre".

Serve with

Potato and ricotta gnocchi with broccoli, radicchio and pangrattato, Braised octopus salad, Livornese seafood stew or Salt crusted snapper with fennel.

Scores/Awards

Bronze Medal - Australian Small Winemakers Show - Class 1, Chardonnay - 2009
Bronze Medal - McLaren Vale Wine Show - Class 1, Chardonnay (single variety)

Reviews





PAST VINTAGES

Unwooded Chardonnay 2008

CSPC# 720330

750mlx12

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Bright pale straw with lemon/lime highlights. Vibrant citrus and tropical fruit notes with hints of ripe grapefruit, melon and cashew nut. Tight, balanced lemon/lime and melon flavours supported by youthful acid and an elegant combination of white peach and toasty butterscotch. Generous flavours from an uncomplicated, fruit focused style with a crisp lively finish.

Serve with

Whets the appetite as a pre-dinner drink, and will compliment an array of main dishes with its very food friendly attitude. Serve with Grilled octopus with fennel, chickpea puree and wild seaweed dressing, shaved brussel sprouts with walnuts, lemon and parmesan or Goats cheese, asparagus, pea and pancetta salad.

Scores/Awards

85 points - WE, Wine Enthusiast - June 1, 2010

Reviews

"Fresh and honest, this unoaked Chard has got a zingy lemon theme that permeates nose, palate and finish. Medium-bodied and crisp, an excellent choice for flounder in a lemon sauce. Drink now."

- WE, Wine Enthusiast

