



## PAST VINTAGES

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### Reserve Shiraz 2015

CSPC# 716000

750mlx6

14.5% alc./vol.

<b>Grape Variety</b>	100% Shiraz
<b>Winemaker</b>	John Hugo
<b>Vineyards</b>	100% estate grown grapes. Handpicked.
<b>Vinification/ Maturation</b>	Fermentation 6 days over skins then barrel fermented and matured in 65% French and 35% American oak hogsheads. 40% New Oak, remaining balance 1-3-year-old barrels. Careful Barrel selection then used for final wine.
<b>Tasting Notes</b>	Intense, violet/blue with ruby highlights. Clean, with lifted, fresh, dark berry fruit esters, leading to a developed bouquet that includes notes of black pepper, molasses, and vanilla. Clean and intense, featuring volumes of juicy, black currant, blood plum and dark cherry fruit elements that are enhanced by the lingering complex flavours and diverse characteristics experienced in the mouthfeel. In addition, displaying excellent fruit/acid/tannin balance which is achieved by the careful use of quality oak and individual barrel selection of old vine, dry grown fruit exclusively from the family estate. Drinking well and will continue to for many years.
<b>Winemaker's Notes</b>	This single vineyard wine is made from grapes specially selected from our oldest dry grown Shiraz vines. They yield small berries that produce concentrated fruit resulting in a wine which shows excellent colour, depth and complexity with characters of plum and hints of spice.
<b>Serve with</b>	Rabbit and mushroom pie, Leek, tarragon and Gruyere tart or Marinated hanger steak Ssäm.
<b>Scores/Awards</b>	<b>95 points</b> - James Halliday 2019 Wine Companion - August 2018 <b>4.5*/5*</b> stars - Winestate Magazine - October 2018
<b>Reviews</b>	<i>"The 46yo vines were planted by John Hugo in '69, hand-picked and sorted, finishing its fermentation in (and matured in) 65% French and 35% American hogsheads (40% new). The basics for the Reserve appellation are easy to see. The colour is deep and bright, the bouquet and medium to full-bodied palate with a large range of aromas and flavours ranging from red, purple and black fruits, the oak also joining in."</i> - JH, Australian Wine Companion  <i>"A complex well worked style with an amalgam of ripe dark fruit and chocolaty oak aromas. Lovely flavours of black fruits, excellent charry oak and moderate tannins."</i> - Winestate Magazine





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<b>Grape Variety</b>	100% Shiraz
<b>Winemaker</b>	John Hugo
<b>Vineyards</b>	Estate grown. 48-year-old dry grown Shiraz Vines. (First Shiraz vines planted on the Hugo Estate by John Hugo in 1969). Low yielding vines which produce the best Fruit on the Hugo Estate. The 4 Acre 'Old vine' Shiraz vines sit 170 metres above sea level. Grapes are handpicked & sorted
<b>Vinification/ Maturation</b>	Fermentation 6 days over skins then barrel fermented and matured in 65% French and 35% American oak hogsheads. 40% New Oak, remaining balance 1-3-year-old barrels. Careful Barrel selection then used for final wine
<b>Tasting Notes</b>	This single vineyard wine is made from grapes specially selected from our oldest dry grown Shiraz vines. They yield small berries that produce concentrated fruit resulting in a wine which shows excellent colour, depth and complexity with characters of plum and hints of spice.
<b>Winemaker's Notes</b>	<p>Intense, violet/blue with ruby highlights.</p> <p>Clean, with lifted, fresh, dark berry fruit esters, leading to a developed bouquet that includes notes of black pepper, molasses and vanilla.</p> <p>Clean and intense, featuring volumes of juicy, black currant, blood plum and dark cherry fruit elements that are enhanced by the lingering complex flavours and diverse characteristics experienced in the mouthfeel. In addition, displaying excellent fruit/acid/tannin balance which is achieved by the careful use of quality oak and individual barrel selection of old vine, dry grown fruit exclusively from the family estate. Drinking well and will continue to for many years.</p>
<b>Serve with</b>	Rabbit and mushroom pie, Leek, tarragon and Gruyere tart or Marinated hanger steak Ssäm.
<b>Scores/Awards</b>	<p><b>94 points</b> - James Halliday 2018 Wine Companion</p> <p><b>Gold Medal</b> - Sydney International Wine Show 2017</p> <p><b>Gold Medal</b> - Stanthorpe Wine Competition 2017</p>
<b>Reviews</b>	<p><i>"There is more of everything in this wine: colour, fruit depth, new oak and ripe tannins. They're all in balance too."</i></p> <p>- JH, Australian Wine Companion</p>





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### Reserve Shiraz 2013

CSPC# 716000

750mlx6

14.5% alc./vol.

**Grape Variety**

100% Shiraz

**Winemaker**

John Hugo

**Vineyards**

Estate grown

**Tasting Notes**

Intense, violet/blue with ruby highlights. Clean aromas, with lifted, fresh, dark berry fruit esters, leading to a developed bouquet that includes notes of black pepper, molasses and vanilla. Clean and intense, featuring volumes of juicy, black currant, blood plum and dark cherry fruit elements that are enhanced by the lingering complex flavours and diverse characteristics experienced in the mouthfeel. In addition, displaying excellent fruit/acid/tannin balance which is achieved by the careful use of quality oak and individual barrel selection of old vine, dry grown fruit exclusively from the family estate. Drinking well and will continue to for many years.

**Serve with**

Rabbit and mushroom pie, Leek, tarragon and Gruyere tart or Marinated hanger steak Ssäm.

**Scores/Awards**

**95 Points & Marked Wine of Special Value** - James Halliday 2017 Wine Companion  
**4.5 Stars** - Wine Estate Magazine - The Annual Edition 2016  
**Blue Gold Award** - Sydney International Wine Competition 2016  
**Silver Award** - Australian Small Winemakers 2015 (Class 55)  
**Silver Award** - 2016 Boutique Wine Awards (Class 11. Shiraz/Syrah)

**Reviews**

*"Substantial red in all respects: oak, fruit and tannin. This is a tiptop example of the old (but never out of) fashioned blood and thunder style. Thick blackberry, coffee grounds, bitumen and ground, clovey spice. It's all there, in excellent fettle, thoroughly unapologetic"*

- JH, Australian Wine Companion





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### Reserve Shiraz 2012

CSPC# 716000

750mlx6

14.5% alc./vol.

**Grape Variety**

*100% Shiraz*

**Winemaker**

John Hugo

**Vineyards**

Estate grown

**Tasting Notes**

The 2012 Reserve Shiraz has clear, intense blue/purple/ruby hues. Bouquet is clean with rich aromas of plum, date and spice with toasty vanilla oak scents. Palate intense, clean, concentrated dark berry fruit characters of blackberry and currant are highlighted by hints of spice, cinnamon, black pepper, chocolate and spearmint. This full flavoured wine is produced from dry grown fruit that exhibits a classic complex, velvety mouth-feel with well integrated tannins resulting from the use of all new French and American oak. This produces a wine of infinite depth and charm that will continue to develop for many years.

**Serve with**

Serve with Roasted whole fillet of beef with beetroot, Marinated kangaroo fillets, Brisket and Cheddar pie with sour cream pastry or Roast pumpkin wedges with almonds.





## PAST VINTAGES

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### Reserve Shiraz 2010

CSPC# 716000

750mlx6

14.5% alc./vol.

**Grape Variety**

*100% Shiraz*

**Winemaker**

John Hugo

**Vineyards**

Estate grown

**Tasting Notes**

The 2010 Reserve Shiraz is clean, intense, developing aromas of black fruit, mulberry and cinnamon spice with vanilla oak overtones. Velvety, dry, concentrated dark berry fruit, sourced from fifty year old, dry grown vines. Lifted characters of black cherry chocolate and toasty oak, combined with well integrated tannins from careful use of all new French and American oak go to produce an intense wine of infinite depth and complexity.

**Serve with**

Serve with Brisket and Cheddar pie with sour cream pastry, Slow roast lamb shoulder with chickpeas and parsley or Roast pumpkin wedges with almonds, goats cheese and tahini dressing.





## PAST VINTAGES

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### Reserve Shiraz 2008

CSPC# 716000

750mlx6

14.5% alc./vol.

**Grape Variety**

100% Shiraz

**Winemaker**

John Hugo

**Vineyards**

Estate grown

**Tasting Notes**

Deep ruby/violet with deep intensity. Dense fruit aromas of ripe plums and raspberries with expressions of black pepper spicy oak and vanilla. Intense and inky with plenty of mulberry, plum and molasses characters. Thoughtful use of new oak, assists in maintaining balance and development. Clean, with good acid/tannin structure. Full-bodied, showing pronounced intensity with depth of flavour extending throughout due to use of selected fruit from old dry grown vines. Good length of palate. A wine that has the potential to be “in it” for the long haul.

**Serve with**

Serve with roast venison with swede and potato gratin infused with pine nuts, Pepper-crusted beef rib with beetroot and wilted beetroot greens or Brisket and cheddar pie with sour cream pastry.

**Scores/Awards**

**Bronze Medal - 2010 Melbourne Wine Show - Class 22**

**Reviews**

*“The 2008 Reserve Shiraz is deep ruby/violet with deep intensity. The bouquet has dense fruit aromas of ripe plums and raspberries with expressions of black pepper spicy oak and vanilla. Serve with Roast venison with swede and potato gratin infused with pine nuts, Pepper-crusted beef rib with beetroot and wilted beetroot greens or Brisket and cheddar pie with sour cream pastry.”*

- Winemaker







## PAST VINTAGES

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### Reserve Shiraz 2006

CSPC# 716000

750mlx6

14.5% alc./vol.

**Grape Variety**

100% Shiraz

**Winemaker**

John Hugo

**Vineyards**

Estate grown

**Tasting Notes**

A veil of midnight blue over shades of crimson and purple. Aromas of fresh blueberries, plums and raisins with signature black cracked pepper spice, lingers over elegant vanilla and floral oak. Fulsome and bold, from rich old vine fruit, layered throughout the palate. Tight tannins support bands of liquorice and spicy vanilla, complimenting a dense concentration of bramble-berry fruit and dark chocolate flavours. Individual barrel selection for this vintage, sourced from low cropping, powerful, dry grown fruit, ensures the overall balance and intensity is maintained for the life of the wine.

**Serve with**

Teriyaki beef skewers, deep dish eggplant and pasta torte, or lamb with caramelised onion and potato salad.

**Scores/Awards**

**90 points** - Harvey Steinman, Wine Spectator - February 28, 2010

**86 points** - Jay Miller, Wine Advocate #186 - December 2009

**4 stars** - 2007 Winestate Magazine New Release Tasting

**Bronze Medal** - 2007 Small Vignerons Awards - Class 34

**Bronze Medal** - 2007 Cowra Wine Show - Class 33

**Reviews**

*"Ripe and generous, with blackberry and licorice flavors balanced against lively acidity and peppery tannins. Finishes strong. Needs cellaring. Best from 2011 through 2017. 300 cases imported."*

- HS, Wine Spectator

