



PAST VINTAGES

Shiraz 2018

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

Renae Hirsch

Vineyards

Sourced from two outstanding blocks planted by John Hugo in 1972 (45 yr. old) & 1988 (29 yr. old) on the Hugo estate picked at individual optimal times. Single cordon with fixed foliage/catch wires. The Shiraz block planted in 1988 were handpicked. Vineyard elevation 175 meters above sea level.

Winemaking

Fermented on skins for 6 days in pump over fermenters
Aged in French & American Oak hogsheads (50/50)
20% new Oak & remaining 80% 1–3-year-old barrels for 16 months

Tasting Notes

Well balanced, fruit flavours of blueberry, plum, dark cherry with hints of winter spices and fine soft tannins. Clean, dry, and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve.

Winemaker's

Notes

Bright maroon. Aromas of fresh plums, floral violet, hints of chocolate with lifted aromatic pepper and spices. Full rich palate, well balanced fruit flavours of plum, dark cherry, and pepper with fine soft tannins.

Serve with

Beef fillet with horse radish & prosciutto, or locally sourced T – bone steak.

Cellaring

A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.





PAST VINTAGES

Shiraz 2016

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety	100% Shiraz
Winemaker	John Hugo
Vintage	2016 – A vintage with great fruit purity
Vineyards	Sourced from two outstanding blocks planted by John Hugo in 1972 (45 yo) & 1988 (29 yo) on the Hugo estate picked at individual optimal times. Single cordon with fixed foliage/catch wires. The Shiraz block planted in 1988 were handpicked. Vineyard elevation 175 meters above sea level Clean, dry and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve.
Winemaking	Fermented on skins for 6 days in pump over fermenters Aged in French & American Oak hogsheads (50/50) 20% new Oak & remaining 80% 1-3-year-old barrels for 16 months
Tasting Notes	Full rich, well balanced fruit flavours of plum, dark cherry, and pepper with fine soft tannins. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve.
Winemaker's Notes	Bright maroon. Aromas of fresh plums, floral violet, hints of chocolate with lifted aromatic pepper and spices. Full rich palate, well balanced fruit flavours of plum, dark cherry, and pepper with fine soft tannins.
Serve with	Beef fillet with horse radish & prosciutto, or locally sourced T – bone steak
Cellaring	A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.





PAST VINTAGES

Shiraz 2015

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Sourced from two outstanding blocks planted by John Hugo in 1972 (45 yo) & 1988 (29 yo) on the Hugo estate picked at individual optimal times.

Single cordon with fixed foliage/catch wires

The Shiraz block planted in 1988 were handpicked.

Vineyard elevation 175 meters above sea level

Clean, dry and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve.

Winemaking

Fermented on skins for 6 days in pump over fermenters

Aged in French & American Oak hogsheads (50/50)

20% new Oak & remaining 80% 1-3-year-old barrels for 16 months

Tasting Notes

Clear, with intense dark purple/maroon hues. Clean, with elevated esters of Satsuma plum, mulberry, black pepper and subtle vanilla oak. Clean, dry and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve. Well balanced acid/tannin structure showing developing characters integrated with refined nutty oak. Drinking well and will continue to develop.

Serve with

Comfort food, Roast beef with Yorkshire pudding, Lamb shank and faro perlato broth, Oxtail, roasted carrots and fettuccine or just cozy up with some tasty cheeses and dried fruit.

Cellaring

A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.





PAST VINTAGES

Shiraz 2014

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

100% HUGO Estate grown Shiraz from 2 outstanding blocks planted by John Hugo in 1972 & 1988 on the elevated Hugo estate.

Single cordon with fixed foliage/catch wires

The Shiraz block planted in 1988 was handpicked.

Winemaking

Fermented on skins for 6 days in pump over fermenters

Aged in French & American Oak hogsheads (50/50)

20% new Oak & remaining 80% 1-3-year-old barrels for 16 months

Tasting Notes

Aromas are clean, with elevated esters of Satsuma plum, mulberry, black pepper and subtle vanilla oak. The palate is clean, dry and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve.

Serve with

Braised beef cheeks and mash, Char-grilled Scotch fillet with beetroot puree, Beef Bourguignonne

Cellaring

A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.

Scores/Awards

95 points - James Halliday, Australian Wine Companion 2017

Gold Medal - 2016 Australian Small Winemakers Show (Class 55. Shiraz)

Gold Medal - 2016 Royal Adelaide Wine Show (Class 30 Shiraz)

Gold Medal - 2017 Boutique Wines Australia Wine Show (Class 515. Shiraz)





PAST VINTAGES

Shiraz 2013

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Clear, with intense dark purple/maroon hues. Clean aromas, with elevated esters of Satsuma plum, mulberry, black pepper and subtle vanilla oak. Clean, dry and fresh, exhibiting pronounced, dark fruit flavours of blackberry and plum with a hint of molasses and spice. This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve. Well balanced acid/tannin structure showing developing characters integrated with refined nutty oak.

Serve with

Boeuf Bourguignon, Whole roast duck with seasonal vegetables or White onion veloute with crisp garlic and tapenade

Cellaring

This luscious, poised, full-bodied wine is an excellent example of the notable standard Hugo Wines' estate grown single vineyard fruit can achieve. A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.

Scores/Awards

92 Points & Wine Marked of Special Value - James Halliday Wine Companion 2017
Silver Medal - 2016 Boutique Wine Awards (Class 11. Shiraz/Syrah)
Silver Medal - International Wine Challenge 2015
Bronze Medal - Great Australian Shiraz Challenge 2015
Bronze Medal - McLaren Vale Wine Show 2015 (Class 12. Shiraz)

Reviews

"Throaty red with blackberried fruit and coffeed oak in abundance. Just the ticket if you're on the hunt for a Big Red."
- JH, Australian Wine Companion





PAST VINTAGES

Shiraz 2012

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

The 2012 Shiraz is clear, maroon/ruby with bright lilac tints. Aromas are clean, with amplified juicy blackberry & blood plum esters, over suggestions of dark chocolate, vanilla bean & white pepper. On the palate, an explosion of plump bramble berry and small stone fruits, highlighting the plum and black cherry fruit flavors with elegant influences of mixed spice, fennel and toasty oak. The delicate balance is maintained by crisp acid and silky tannins which complete the picture.

Serve with

Braised beef cheeks and mash, Mushroom frittata or Char-grilled Scotch filet with beetroot puree, horseradish cream and crisp fried onions

Cellaring

A wine that will continue to develop for many years but has an attractive approachable character making it good drinking at any age.

Scores/Awards

91 points - Huon Hooke, huonhooke.com

4.5 stars - crackawines.com.au

Reviews

"Very deep red/purple colour. The bouquet is a fruitcakey mixture of oak and ripe, warm-grown fruit, with coconut, vanilla and plum pudding flavours combining. It's rich and full-bodied. The tannins are ample and smooth enough, although some cellaring would bring dividends."

- HH, huonhooke.com





PAST VINTAGES

Shiraz 2010

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

The 2010 Shiraz Clear, maroon/ruby with bright lilac tints. Aromas of plum, black cherry and red currant with lifted black pepper, cloves and soft liquorice, exposing a hint of leather. Fresh, bright fruit characters of ripe raspberry, Satsuma plum and cherry supported by a myriad of spices with elegant balanced tannins and a lingering warm finish. The liveliness of the fruit accentuates the overall intensity and depth of flavour this variety is known for.

Serve with

Rollad veal with Swiss brown mushrooms and baby spinach, Lamb meatballs with Lebanese rice or Vegetarian kibbeh ovals.

Cellaring

An approachable wine that will continue to develop and cellar well for 6-8 years, conservatively.

Scores/Awards

Bronze Medal - 2012 Adelaide Wine Show - Bronze Award - Class 27
4 ½ stars - crackawines.com.au

Reviews

"Consistency has been the hallmark of Hugo wines. Elegant in style blackberries dominate this palate that also shows hints of spiciness. Tannins will carry it through to medium term cellaring."

- Dan Murphys.com.au

"Need a wine on swift rotation from your wine rack to your kitchen bench? We have found you a little piece of McLaren Vale that you can crack open and pair with whatever red meat you've got cooking. It's rich in plum and dark fruits with hints of chocolate and vanilla before delivering the kind of rich, long lived flavours McLaren Vale is so famous for."

- crackawines.com.au





PAST VINTAGES

Shiraz 2009

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Clear, deep and intense with ruby/purple hues. Lifted, clean fruit scents of mulberry, plum and raspberry with notes of nutty vanilla oak and black pepper with a hint of cinnamon spice. Luscious black and red fruit flavours of redcurrant, plum and mulberry are evident with some vegetal and spicy notes. A complex dry style with good acid/tannin balance, is well-rounded and medium to full-bodied which contributes to sustaining palate length. Due to limited availability of fruit, no Reserve Shiraz label was produced from this vintage, so all the low cropping, old, dry grown Shiraz was included in the estate Shiraz, which greatly enhances this wines' depth of flavour and overall complexity.

Serve with

Lamb meatballs with Lebanese rice, Quail egg and ricotta ravioli, or Brisket tortillas with green chilli, tomatillo and cucumber salsa.

Cellaring

An approachable wine that will continue to develop and cellar well for 6-8 years, conservatively.

Scores/Awards

Silver Medal - 2012 Cowra Wine Show - Bronze Award - Class 31

Bronze Medal - 2012 Sydney Wine Show - Class 36

89 points - James Halliday, Australian Wine Companion - July 17, 2012

Reviews

"The 2009 Shiraz is intense ruby/purple in colour with scents of lifted mulberry, plum and raspberry and notes of nutty vanilla oak on the bouquet. Luscious black and red fruits flavours of redcurrant, plum and mulberry are evident with some vegetal and spicy notes."

- Winemaker

"Good colour; a warm and inviting melange reflecting place, variety, oak (American) and traditional fermentation."

- JH, Australian Wine Companion





PAST VINTAGES

Shiraz 2008

CSPC# 716002

750mlx12

14.5% alc./vol.

2011 Sydney International Wine Competition for "Best Value Dry Red Table Wine of Competition" for the Highest Pointed Red Table Wine Retailing under AU\$25. The trophy was accepted at the presentation banquet held on Saturday 26th February at the Shangri-La Sydney Hotel. Judges reported, "The Medium Bodied Dry Red Category was the most successful in the entire competition" with "Shiraz being the leading variety". The 2,060 entries received from ten countries were deliberated over by fourteen highly qualified judges from five countries. The trophy follows the wine being judged in the top 5% and awarded a "Blue/Gold", for Top 100 Wines Judged with Food.

Grape Variety	100% Shiraz
Winemaker	John Hugo
Vineyards	Estate grown
Tasting Notes	Clear, purple/ruby. Well developed fruit characters of plum and mulberry over suggestions of spicy vanilla oak, black pepper, and cereal. Rich and clean, with volumes of chewy plum and ripe black fruit, supported by careful use of American oak with additional lifted characters of tobacco, and dark chocolate. Structured, velvety tannins and sustaining acid, give excellent cellaring opportunities for this full-bodied wine, with the palate length and the overall flavours that are exhibited.
Serve with	Serve with wellingtons of Venison with Caramelised Shallots and English Spinach, Char grilled quail with rose and pomegranate or Toasted grains with labne and herbs.
Cellaring	Flavour and complexity development is expected for the next 6 – 8 years, rewarding those with patience, and for those with none, the immediate approachability of this classic variety is return enough.
Scores/Awards	Blue-Gold Award Winner - 2011 Sydney International Wine Competition - Top 100 Judged with Food Specialised Trophy Winner - 2011 Sydney International Wine Competition - "Best Value Dry Red Table Wine of Competition" Bronze Medal - 2009 Adelaide Wine Show - Class 42 Bronze Medal - 2009 Melbourne Wine Show - Class 20 Bronze Medal - 2010 Sydney Wine Show - Class 9 Bronze Medal - 2010 Winewise Small Vigneron Awards - Class 43 Bronze Medal - 2010 Queensland Wine Show - Bronze Award - Class 56 Bronze Medal - 2010 Perth Wine Show - Bronze Award - Class 62 Bronze Medal - 2010 Great Shiraz Challenge 90 points - James Halliday, Australian Wine Companion - Aug 3, 2010
Reviews	<i>"The 2008 Shiraz is clear, purple/ruby in colour. The wine has a bouquet of well developed fruit characters of plum and mulberry over suggestions of spicy vanilla oak, black pepper, and cereal. Serve with Wellingtons of Venison with Caramelised Shallots and English Spinach, Char grilled quail with rose and pomegranate or Toasted grains with labne and herbs."</i> - Winemaker



"Bright red-purple; a medium-bodied wine with black fruits, chocolate and vanilla oak driving both bouquet and



PAST VINTAGES

Reviews *palate; does have some light and shade. Drink by 2017.”*
- JH, Australian Wine Companion



PAST VINTAGES

2006 Shiraz

CSPC# 716002

750mlx12

14.5% alc./vol.

Grape Variety

100% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Deep Red/blue hues with appealing shades of plum and indigo.

Attractive lifted plum and spice characters with just a suggestion of silky vanilla oak. Folds of smooth, rounded fruit, plum and berry, overlaying well combined tannins showing a distinct depth of flavour and complexity throughout. Charming earthy overtones reminiscent of pudding and cloves with a hint of black cracked pepper on the finish supported by 15 months classic American oak treatment. This full-bodied wine is well balanced with a good length of palate.

Serve with

Comfort food, Roast beef with Yorkshire pudding, Lamb shank and faro perlato broth, Oxtail, roasted carrots and fettuccine or just cosy up with some tasty cheeses and dried fruit.

Cellaring

Approachable now with the promise of increased development for a conservative 4 – 6 years.

Scores/Awards

91 points - Harvey Steinman, *Wine Spectator* - July 31, 2009

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

Reviews

"Distinctly peppery, with the aromatics and flavor of freshly ground black pepper weaving through the dark berry and currant flavors. Lingers with freshness and vitality. Drink now through 2016. 400 cases imported."

- HS, *Wine Spectator*

"The purple-colored 2006 Shiraz was aged in American oak. Aromas of cedar, spice box, smoked meat, and blueberry lead to an elegant rendition of Shiraz. It has lively acidity, savory flavors, good balance, and a medium-long finish. It can be enjoyed over the next 5-7 years."

- JM, *Wine Advocate*

