

SYRAHMI

hugo shiraz 2017



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Adam Foster

Grape(s): Shiraz

GI: Heathcote

Site(s): Carl Brown Vineyard in Colbinabbin

Vintage notes: 2017 was a great vintage for quality fruit. The record amount of rain in winter and spring coupled with a mild summer made for a late start and therefore late vintage. These conditions gave higher than average yields with no compromise on quality. Full flavor ripeness at a lower baume this vintage resulted in lower alcohols and great natural acidity.

Vineyard notes: Foster started working with Carl Brown back in 2015, immediately struck by his obsession with soil health and the care and management he puts into the vineyard; the vineyard is in fact the only certified organic vineyard in Heathcote. Planted in 2002 on south facing slopes at 200m in elevation, the vineyard sits on the classic Cambrian red basalt of Heathcote.

Winemaking: All fruit was hand-picked with 90% whole bunch inclusion. Wild yeast primary in an open concrete fermenter. No pumping, hand plunged only, 34 days on skins before pressing. Free run juice only used for this wine. Aged in used 2800L French foudres for 20 months. Wine is left on lees without racking then bottled unfiltered and unfiltered with minimal SO2.

Closure: Stelvin **ABV:** 13.8%

Legend tasting notes: Dark and deep purple, a perfumed nose of fresh wild blackberries, violets, baked red earth, pepper berry, dried thyme, smoked kangaroo, bergamot tea and black olive. Complex, dense weighted palate with intense energy. Ultra-fine savory tannin, with freshness and texture for a very long and bright future ahead.

Label: Each year Adam sources from a different single vineyard in the Heathcote region and the resulting wine has a different name to reflect the vintage. This release is named Hugo, after Adam and Pip's son Hugo, born in August 2017.

Production size: 450 dozen

Scores: 95+ Points (Wine Advocate)