



LETHBRIDGE

# The story of the wine...



## 2017 Hugo George

Sangiovese | Cabernet Franc | Merlot

I have always thought that grapes are an autumn fruit. I know that this is a controversial idea and one that will make some of my winemaking friends defensive. This theory has been fermenting in the back of my mind for the last 20 years and has only clarified since I have been making Southern Italian varieties from warm climates such as Heathcote.

Thousands of grape varieties exist however, only a handful are grown in each prestigious wine-growing region. Think Pinot Noir and Chardonnay from Burgundy or Nebbiolo and Barbera from Piedmont. This would suggest that certain grapes do well in certain climatic conditions. No debate here.

Here is my contentious point; for classic varieties grown in their traditional homes, there is a strong correlation between their best vintages and an autumn harvest. This is because grapes picked in autumn have the best natural balance of sugar, acidity, tannin and flavour.

The grapes in this bottle were picked on the 21st of April. Definitely autumn in the Southern Hemisphere

### The Taste:

Hugo George is not often made but when it is, it's an absolute delight. Violets, blueberries and savoury spice surrounded by juicy tannins and plump plummy fruit on the finish. A moreish wine that draws you back for another glass.

Vintage:	2017
Other vintages:	'05 , '06, '08, '09, '12, '15, '16
Grape varieties:	40% Sangiovese 40% Cabernet Franc 20% Merlot
Vineyards:	Lethbridge
Vineyard Planted:	1996
Cases Made:	23 dozen
Bottled:	January 2018
Alcohol:	13.7%
Cellar potential:	10+ Years
Cellar door prices:	\$95