

ST HUBERTS THE STAG



St Huberts The Stag Tempranillo Shiraz

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862. By the late 1800s it had grown to be the largest estate in the area. The wines enjoyed immediate and on-going success at wine shows both domestically and abroad. The onset of the Great Depression, the increasing popularity of fortified wine and the emerging profitability of dairy farming saw the vineyard revert to grazing in the 1920s. It wasn't until the 1960s that the Yarra Valley again rose to prominence as a wine region and St Huberts was once again one of the pioneers.

Just like the noble creature, The Stag wines represent elegance, grace and esteem. Quintessentially Victorian, they are made in a classic cool climate style. Following the success and popularity of St Huberts The Stag Pinot Noir introduced in 2008, a Victorian Chardonnay and Shiraz were added to the tier in 2016. Our first Tempranillo Shiraz release was the 2017 vintage.

As a “doff the hat” to this old world variety, and mix of traditional and modern winemaking techniques are employed. Picked at optimum ripeness, particularly to avoid unripe tannins common in Tempranillo (and overripe characters in Shiraz). Whole berry fermentation in both open and closed style fermenters. Some parcels pressed off early for fruit expression, and others macerated, to soften tannins and build savoury notes. Intended as the ideal “food red”.

Winemaker Comments Greg Jarratt

Vineyard Region

Heathcote - Victoria.

Vintage Conditions

A hot, very dry and compressed vintage across Victoria. Nothing like a good challenge to keep you on your toes...! Moderate to good yields and most varieties display ripe flavours.

Technical Analysis

pH: 3.42

Acidity: 6.3g/L

Alcohol: 14.5%

Residual Sugar: 0.4g/L

Bottling Date: Jul 2020

Peak Drinking: Now, to 2026

Maturation: Predominately matured in stainless steel to capture freshness, with subtle oak usage to frame the wine.

A blend of around 57% Tempranillo - Spain's most famous grape variety, around 31% Shiraz – the workhorse of the Australian industry (and a dab of Graciano in the mix...).

Colour: Vibrant crimson with garnet hues.

Nose: Dark and blue fruits, liquorice and black cherries combine with savoury spice, tapenade and earthy beetroot notes. Vibrant and brooding with subtle oak in play.

Palate: Full bodied, vibrant and supple - cherry and chocolate on display. A fleshy palate with lovely depth and balance. The Temp tannins lead to a savoury, tight finish.