

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Pinot Grigio 2018

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.

After the success and cult following achieved by our St Huberts The Stag range, we decided to bring this bright and crisp Pinot Grigio as a special bottling only for the Australian Open.

Winemaker Comments Greg Jarratt

Vineyard Region

Mornington Peninsula, King Valley, Yea, etal

Vintage Conditions

A warm and early vintage across Victoria. Yields were average to above average, and thankfully intake was well paced and spaced. All varieties display ripe flavours.

Technical Analysis

pH: 3.15

Acidity: 5.46g/L

Alcohol: 13%

Residual Sugar: 0.6g/L

Bottling Date: Dec 2018

Peak Drinking: Best enjoyed whilst young and fresh, now until 2020.

Grape Variety: Pinot Gris

Maturation: Fermented and matured in stainless steel tanks.

Colour: Pale straw with green hues.

Nose: Aromas of freshly cut pears, fruity/floral notes, and citrus with hints of roasted nuts.

Palate: The wine is balanced, fresh and crisp. Fruit flavours of pear and citrus are complemented by almond meal textural elements. A lovely acid line trails through the wine.

A great aperitif, match with Asian food – or try grilled fish with a crisp green salad and a punchy, acidic dressing.

Tasted: Dec 2018