



# STH

## 2022 St Huberts Chardonnay

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.

This Chardonnay is a single vineyard wine from Justin Fahey's property on the Yarra Valley floor. A selection of clones was used, with around 80% being Gingin and the balance Bernard 76 and 95. A mix of destemmed fruit and whole berry pressing is employed, then high solids juice was fermented in a mixture of new and seasoned French oak. The wine spent its entire oak maturation on yeast lees and was racked just prior to blending. A small portion of the wine went through malo-lactic fermentation to add texture and palate weight.

## Winemaker Comments Greg Jarratt

---

Vineyard Region: Yarra Valley

Grape Variety: Chardonnay

Vintage Conditions:

Rain, wind and cold weather during flowering resulted in extremely low yields. A mild summer, with very few days of extreme heat led to slow and steady ripening. Overall, a good but tiny vintage.

Technical Analysis

Harvest Date: Late February 2022

pH: 3.21

Acidity: 7.0g/L

Alcohol: 12.5%

Residual Sugar: 0.2g/L

Peak Drinking: Drink now to enjoy vibrant varietal flavours or allow depth and complexity to grow over the next three to five years or so.

Maturation:

Fermented and matured for nine months in 100% French oak barriques, with around 24% new.

Colour:

Pale/med straw appearance with green hues.

Nose:

Nectarine, citrus flowers, and Nashi pear combine with the hallmark pineapple notes of the Gingin clone. Cashew nut barrel ferment, and flinty characters. Framed nicely with some French oak spice and toast.

Palate:

The wine is lively, citrus dominant and tightly wound. Lemon tart and pineapple flow through. Some flesh in the mid palate adds evenness and balance. A faint hint of milk bottle malo on the finish. This wine a bit of departure from the classic fuller-rounder St Hubert's style.

Tasted 21<sup>th</sup> Feb 2023