

ST HUBERTS THE STAG

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The Stag Victorian 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.

The 2020 Shiraz is our sixth vintage release, and it is intended as a red wine "light on its feet" – medium bodied, with spice, vibrant fruit, supple tannins, and food friendly.

Winemaker Comments Greg Jarratt

Vineyard Region:

Sourced from a range of premium Victorian wine regions including the Heathcote and the Grampians.

Vintage Conditions:

A windy (and at times wet) spring resulted in poor fruit set, hence yields were low across Victoria. After avoiding the fire and smoke, cool conditions led to nice slow ripening and good acid retention. A solid year.

Technical Analysis

pH: 3.68

Acidity: 6.1g/L

Alcohol: 14.5%

Residual Sugar: 0g/L

Maturation: Matured in stainless steel and French oak.

Colour: Dark garnet red with crimson hues.

Nose: A brooding mix of dark and blue fruits. Black cherries, plums, and perfumed fruit mince. A good measure of spice, with liquorice and chocolate undertones. Toasty oak frames the fruit nicely.

Palate: Full bodied, balanced, even, and supple. Morello cherries, plums, potpourri, and spice fill the mouth. The wine is bold and generous, without being too heavy. Velvety tannins with a plum - chocolate finish.