

# ST HUBERTS THE STAG

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## St Hubert's The Stag Victorian 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.

St Huberts The Stag Chardonnay is our second tier Chardonnay offering – first made in 2016. Just like the noble creature, The Stag tier of wines represents elegance, grace and esteem. Quintessentially Victorian, they are made in a classic cool-climate style. Fruit for this wine was harvested from selected premium sites around Victoria and fermented in tank and oak. Maturation is deliberately short, and the wine is bottled early to preserve vibrant fruit aromas and flavours.

It is intended as an uncomplicated, fresh, fruit driven wine.

## Winemaker Comments Greg Jarratt

### Vineyard Region

Sourced from a range of premium Victorian wine regions including Heathcote, Yarra Valley, Henty and Bendigo.

### Technical Analysis

Harvest Date: February/March 2020

pH: 3.30

Acidity: 5.7g/L

Alcohol: 13%

Residual Sugar: 1.1g/L

**Peak Drinking:** Now (within 1-2 years of vintage)

**Grape Variety:** Chardonnay

**Maturation:** Matured in stainless steel and French oak.

**Colour:** Pale straw with straw / green hues.

**Nose:** Lifted citrus notes of lemon barley meld with stone fruit aromas of peach and tinned pears. In the mix are mineral flint, white flowers and pie crust.

**Palate:** The wine is fresh, light and lively without being lean. Pear and lemon butter follow on from the nose. The wine is vibrant and restrained, with just a feather dusting of spicy oak. The finish is clean cut with lingering citrus notes.

Great with lighter chicken, pasta or seafood dishes, terrific with sushi!