

ST HUBERTS THE STAG

INSTINCT LED YOU HERE



St Hubert's The Stag Victorian Rosé

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 Rosé into the fold. Machine harvested red fruit is skin contacted for a few hours in grape picking bins for a hint of colour. These grapes are pressed and fermented in stainless steel tanks. The style is inspired by the dry and savoury wines from the South of France.

Once a spring/summer thing - now enjoy all year round!

Winemaker Comments Greg Jarratt

Vineyard Region

Heathcote

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: 3.04

Acidity: 5.1/L

Alcohol: 13.5%

Residual Sugar: 1.3g/L

Peak Drinking: Best enjoyed whilst young and fresh

Grape Variety: 60% Grenache, 40% Mataro

Maturation: Fermented and matured in stainless steel tanks.

Colour: Pale salmon with rose-coloured hues.

Nose: Fresh aromas of strawberries, watermelon and musk, with mineral notes and savoury spices.

Palate: Vibrant and fresh, the palate shows strawberry, talc and pink grapefruit with balanced acidity. A hint of tannin provides a dry and savoury finish.

The perfect summer picnic wine! Try with an antipasto plate, or match with Asian cuisine & light curries.