

ST HUBERTS



St Huberts Pinot Noir 2017

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 Pinot is usually designed to be a 'fuller' style Yarra Pinot, with more depth and concentration than many of our local brethren.

Fruit is sourced from warmer sites - particularly on the Lower Yarra Valley flats. Typically MV6 clone is the base, often 114 and 115 added for their riper 'fleshy berry' characters. In the winery, a percentage of whole bunches in the ferments, wild yeast, a little barrel fermentation, some time on lees, and a lick of good French oak add complexity to the wines.

Most importantly the wines must look varietal - look like Pinot (not dry red), and show regional character.

Winemaker Comments Greg Jarratt

Vineyard Region Yarra Valley

Grape Variety: Pinot Noir

Vintage Conditions:

A cool Spring followed by a mild Summer led to a late vintage in the Yarra Valley for 2017. Yields were average to below average, and the mild conditions led to steady ripening and good quality in all varieties.

Technical Analysis

Harvest Date: Early March 2017

pH: 3.63

Acidity: 5.7g/L

Alcohol: 13.5%

Residual Sugar: 0.4g/L

Bottling Date: 31/1/18

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

Maturation:

Matured for nine months in 100% French oak barriques, with around 34% new.

Colour:

Pale red/crimson with red hues.

Nose:

Cherries and muddled strawberries sing from the nose.

Background earthy aromas of forest floor and spicy oak add to the complexity & appeal.

Palate:

The wine is light to medium bodied and supple, with a lovely plush core of sweet fruit. Strawberries and red fruits uncoil preceding a gentle brush of velvety tannins on a finish. An unusually restrained and delicate St Huberts Pinot, reflecting an excellent mild vintage.

Tasted 30th August 2019