

# ST HUBERTS THE STAG

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## St Hubert's The Stag Victorian Pinot Grigio



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 popularity of our St Huberts The Stag Pinot Grigio special bottling at 2018 Australian Tennis Open, we decided to add this bright and crisp wine Stag portfolio.

We aim for a light and crisp Italian style "Grigio", rather than the fuller bodied, heavier French "Gris" style. Food friendly and versatile.

## Winemaker Comments Greg Jarratt

### Vineyard Region

A selection of vineyards across South East Australia.

### Vintage Conditions

Settled weather during flowering resulted in good to very good yields. A cool start to summer, with very few days of extreme heat led to slow and steady ripening. Overall a lovely vintage.

### Technical Analysis

pH: 3.15

Acidity: 6.3g/L

Alcohol: 12.5%

Residual Sugar: 1.2g/L

**Peak Drinking:** Best enjoyed whilst young and fresh

**Grape Variety:** Pinot Gris

**Maturation:** Fermented and matured in stainless steel tanks.

**Colour:** Pale straw.

**Nose:** Aromas of freshly cut pears, kiwifruit, and talc with hints of citrus flowers and tropical esters.

**Palate:** The wine is balanced, fresh and crisp. Fruity and floral flavours flow across the palate, and there are some Pinot Grigio textural elements. A lovely juicy acid line trails through the wine.

A great aperitif, match with Asian food – or try grilled fish with a crisp green salad and a punchy, acidic dressing.