

ST HUBERTS THE STAG

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St Huberts The Stag Heathcote Shiraz 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.

Just like the noble creature, The Stag wines represent elegance, grace and esteem. Quintessentially Victorian.

Following the popularity of St Huberts The Stag Victorian Shiraz introduced in 2016, a Heathcote Shiraz was added to the tier in 2018.

The 2017 Heathcote Shiraz is our first release, and it is intended to “up” the complexity, concentration and depth of its Victorian brethren. Still medium bodied, with spice, vibrant fruit, supple tannins and food friendly.

Winemaker Comments Greg Jarratt

Vineyard Region:
Heathcote

Vintage Conditions:
A cool Spring followed by a mild Summer led to a late vintage in 2017. Yields were average to above average, and the mild conditions led to slow and steady ripening with good quality.

Harvest date: March 2017
pH: 3.65
Acidity: 6.94g/L
Alcohol: 14.5%
Residual Sugar: 0.8g/L
Bottling Date: 24/1/18
Peak Drinking: Now, to 2022

Maturation: Matured for 9 months in stainless steel and French oak.

Colour: Crimson red with garnet hues.

Nose: A complex and attractive mix of dark and blue fruits with earthy undertones. Blood plums and black currants, liquorice and spice. A hint of truffles and oak in the mix.

Palate: Medium bodied, fleshy and supple, the palate is textured and layered. Plum, aniseed and spice follow from the nose and the wine has lovely depth without being overbearing. Ripe, fine tannins and good length with dark fruits and a hint of oak.

Tasted 1/2/2018