



ST HUBERTS



St Huberts Cabernet Merlot 2015

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.

For our Cabernet Merlot, fruit parcels are sourced primarily from vineyard sites on the warmer Yarra Valley flats, with a portion of the Merlot from the Upper Yarra. Individual vineyard parcels are fermented in a range of vessels to create a variety of flavour and tannin profiles. These parcels are then pressed off separately and racked into predominately French oak to develop further depth and complexity. Merlot acts like 'flesh on the bones', to round the palate of the wine, and add succulent berry fruit notes to the nose.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

2015 was a mild and dry Yarra Valley vintage, one of the coolest since 2009. Yields were back to average (following the small 2014 crush). Cool nights and few very hot days resulted in good acid retention and vibrant fruit flavours.

Technical Analysis

Harvest Date: Late March 2015

pH: 3.46

Acidity: 6.3g/L

Alcohol: 13.5%

Residual Sugar: 0.3g/L

Bottling Date: 2nd November 2016

Peak Drinking: Drink now to 2025

Grape Varieties: 51% Cabernet Sauvignon and 49% Merlot

Maturation: Matured for sixteen months in oak barrels (97% French and 3% American) with 14% new French and 1.5% new American.

Colour: Med-dark garnet with crimson hues.

Nose: The nose is inviting, with brooding dark fruits, blackberries and brambly/briary fruits. The Upper Yarra Merlot gives hints of black olives and liquorice and the Cabernet provides the classic cassis and leaf core.

Palate: The wine is medium bodied, vibrant and balanced. A soft and fleshy palate displays cassis, plum, cedar and spice flavours. Restrained oak and soft tannins frame the wine nicely. A great luncheon style claret from an excellent vintage.

Tasted 27th April 2017