

# ST HUBERTS



## Roussanne 2016

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.

Roussanne is a late ripening variety originating in the Rhone Valley of France. In 2010, there was only around 90Ha of vines planted in Australia.

Fruit for the 2016 vintage was entirely sourced from the St Huberts vineyard, a 1.3 hectare block planted in 1987. Grapes were hand-picked and whole-bunch pressed, followed by full solids fermentation and maturation in a mix of new and seasoned French barrels and stainless steel.

The wine is aromatic and textured - a real 'food wine'.

## Winemaker Comments Greg Jarratt

### Vineyard Region

Yarra Valley

### Vintage Conditions

2016 was one of the warmest Yarra Valley vintages on record, leading to one of our earliest start dates for harvest. Yields were average to above average, and the warm conditions led to a "compressed" vintage with rapid ripening in all varieties.

### Technical Analysis

Harvest Date: 26th February 2016

pH: 3.29

Acidity: 5.6g/L

Alcohol: 12.5%

Residual Sugar: 0.4g/L

Bottling Date: 17th August 2016

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

### Grape Variety: Roussanne

**Maturation:** Fermented and matured for six months in 76% Stainless steel and 24% French barriques, with around 4% overall new oak.

**Colour:** Pale straw with green hues.

**Nose:** Freshly cut pear, white flowers and citrus aromas dominate the nose. The wine has attractive "wet rock" mineral notes, with background scents of herbal tea and spice.

**Palate:** The palate is lively and fresh, with the classic "slippery" texture of Roussanne. Pear and lemon blossom flavours follow on from the nose. Starting out fleshy and full, the wine finishes with a lovely clean-cut citrus line. This wine is aromatic and balanced, and will continue to grow with time.

Tasted 8/11/2016.