

ST HUBERTS



Roussanne 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.

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 2017 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

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: 23rd March 2017

pH: 3.20

Acidity: 5.3g/L

Alcohol: 12.0%

Residual Sugar: 0.3g/L

Bottling Date: 30th August 2017

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 four 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 pith aromas dominate the nose. The wine has attractive "wet granite" mineral notes, with background savoury scents and spice.

Palate: The palate is lively and fresh, aromatic and balanced. Pear and lemon blossom flavours follow on from the nose. Quite tight – reflecting the cool year, a lovely clean-cut citrus line runs through the wine. A lighter savoury version, with textural phenolics on the finish. Will continue to grow with time.

Tasted 22/1/2019.