

ST HUBERTS THE STAG

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The Stag Tempranillo 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, they are made in a classic cool climate style.

Following the success and popularity of St Huberts The Stag Pinot Noir introduced in 2008, a Victorian Chardonnay and Shiraz were added to the tier in 2016.

The 2017 Tempranillo Shiraz is our first vintage release.

As a “don the hat” to this old world variety, and mix of traditional and modern winemaking techniques are employed. Picked at optimum ripeness, particularly to avoid unripe tannins common in Tempranillo (and overripe characters in Shiraz). Whole berry fermentation in both open and closed style fermenters. Some parcels pressed off early for fruit expression, and others macerated, to soften tannins and build savoury notes. Intended as the ideal “food red”.

Winemaker Comments Greg Jarratt

Vineyard Region:

Around 70% Heathcote, 20% Grampians, with some Bendigo and Yarra in the mix.

Vintage Conditions:

A cool Spring followed by a mild Summer led to a late vintage across Victoria for 2017. Yields were average to above average, and the mild conditions led to steady ripening and good quality in most areas.

Harvest date: Mid-March to Mid-April 2017

pH: 3.65

Acidity: 6.6g/L

Alcohol: 14.0%

Residual Sugar: 0.5g/L

Bottling Date: Feb 2019

Peak Drinking: Now, to 2021

Maturation: Predominately matured in stainless steel to capture freshness, with subtle oak usage to frame the wine.

A blend of around 60% Tempranillo - Spain's most famous grape variety, and around 40% Shiraz – the workhorse of the Australian industry.

Colour: Crimson red with garnet-red hues

Nose: A little rustic, with savoury spices, red berries, bright cherry and potpourri aromatics.

Palate: Medium bodied and supple, with cherry, chocolate and tobacco notes. Tempranillo tannins have a powdery feel about them, leading to a savoury spice finish.

Tasted 3/12/2018