

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Pinot Noir 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.

After the success and cult following achieved by our St Huberts The Stag Yarra Valley Pinot, we decided more people need to drink Pinot Noir, and we needed to venture out of the Yarra! 2017 is the first vintage of our Stag Victorian Pinot Noir. Fruit for this wine was harvested from selected sites, mainly around Yea, with some Beechworth and others in the mix. Picked early to maintain vibrant fruit, and treated respectfully to maintain freshness. Maturation took place in both stainless steel and seasoned French oak.

Fresh, supple, fleshy - Pinot for the masses – that sings like Pinot!

Winemaker Comments Greg Jarratt

Vineyard Region

Central and North East Victoria

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.

Technical Analysis

Harvest Date: Mid to Late March 2017

pH: 3.51

Acidity: 5.3g/L

Alcohol: 12.5%

Residual Sugar: 0.6g/L

Bottling Date: 27th September 2017

Peak Drinking: Now, to 2019

Grape Variety: Pinot Noir

Maturation: Matured for six months in a mix of seasoned French oak and Stainless steel.

Colour: Light crimson with red crimson hues.

Nose: Abundant fleshy cherries, wild berries and cranberries jump out of the glass. There's hints of earth, spice and Bay leaf, but the lifted fruit is the main act.

Palate: The wine is light bodied, and cherry-berry flavours follow from the nose. The palate displays lovely fresh, vibrant fruit and is soft and fleshy with velvety tannins.

Pizza, Tapas, Dumplings, BBQ, Picnic – the opportunities are endless!!

Tasted 3/11/2017