



ST HUBERTS



St Huberts Cabernet Merlot 2014

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

Vintage Conditions

2014 was a warm and dry Yarra Valley vintage, slightly cooler overall than the two preceding years. Yields were very low, due to cold, wet and windy conditions in spring during flowering in the vineyard.

Technical Analysis

Harvest Date: Late March – Early April 2014

pH: 3.46

Acidity: 6.2g/L

Alcohol: 13.2%

Bottling Date: 27 November 2015

Peak Drinking: Now - 2023.

Grape Varieties: 56% Cabernet Sauvignon and 44% Merlot

Tasted 18 December 2015

Maturation: Matured for seventeen months in oak barrels (97% French and 3% American) with 15% new French.

Colour: Med-dark garnet with crimson/red hues.

Nose: The nose is inviting, with lifted blueberries, black currants and briary fruit. Upper Yarra Merlot gives a hint of black olive and star anise, and the Yarra Cabernet, herb and leafy undertones.

Palate: The wine is medium bodied and balanced with a soft and fleshy mouth feel. Cassis, leaf, cedar and spice flavours follow on from the nose, and oak is very much in the back seat. The ripe - powdery tannins are evident and restrained. 'If you are after a luncheon claret – this will hit the spot....'