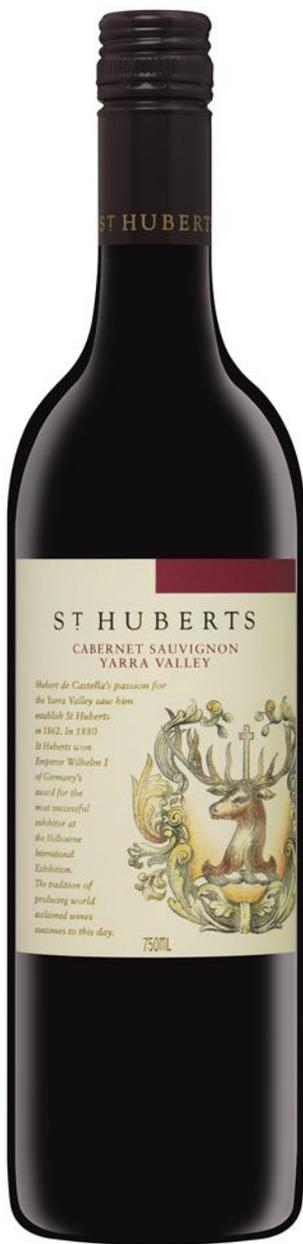


S T H U B E R T S



## Yarra Valley Cabernet Sauvignon 2008

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862 and the winery enjoyed immediate success at local wineshows. However, the popularity of fortified wine, which was better suited to Victoria's warmer wine regions, made dairy farming much more attractive in the Yarra Valley. It wasn't until the 1960s that the region rose to prominence once again as tastes for table wine started to develop.

The St Huberts vineyard contains some of the oldest Cabernet vines in the Yarra Valley, with plantings dating back to the 1960s. For the 2008 Cabernet Sauvignon, fruit parcels were sourced primarily from vineyard sites on the lower slopes of the Yarra Valley - these sites provide the warmth required to produce rich, flavoursome characters in Cabernet Sauvignon. Individual vineyard parcels were fermented in a range of fermentation vessels in order to enhance the differing flavour and tannin profiles of the fruit. These parcels were pressed off separately and racked into 100% French oak to develop further depth and complexity. The aim of the winemaker is to produce a wine true to the regional style while highlighting Cabernet Sauvignon's varietal characters.

### Winemaker Comments Greg Jarratt

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#### Vineyard Region

Yarra Valley

#### Vintage Conditions

The growing season began well, as winter rainfall had provided some moisture to the soil and the risk of frost was reduced. However, well below average spring rainfall caused considerable concern. Fortunately, late spring and early summer rains fell at the right time. A cool February allowed even ripening with good acid retention, however a blistering heatwave in March made conditions extremely difficult. A vintage with two distinctive halves, 2008 will be remembered as being compressed, hot and very challenging.

#### Technical Analysis

**Harvest Date** March 2008

**pH** 3.58

**Acidity** 6.2g/L

**Alcohol** 14.5%

**Residual Sugar** 0.2g/L

**Bottling Date** September 2009

**Peak Drinking** Can be enjoyed now but will continue to improve to 2020.

#### Grape Variety

Cabernet Sauvignon

#### Maturation

The wine was matured for 16 months in 100% French oak barrels - 26% new with the remainder in seasoned oak.

#### Colour

Dark crimson with medium crimson hues.

#### Nose

A brooding example of Yarra Valley Cabernet, the wine shows intense dark berry fruit characters of cassis and blueberries, with varietal leafiness and spice. Further aromas of violets intertwine with reserved, integrated oak - with just a hint of mocha.

#### Palate

The palate is medium to full bodied and shows lovely roundness and density. The rich cassis notes from the nose follow on the palate with plums and blackberries. Typical leafy regional character is subtle and appealing. Tannins from the fruit and oak are ripe and powdery, providing excellent structure and length.