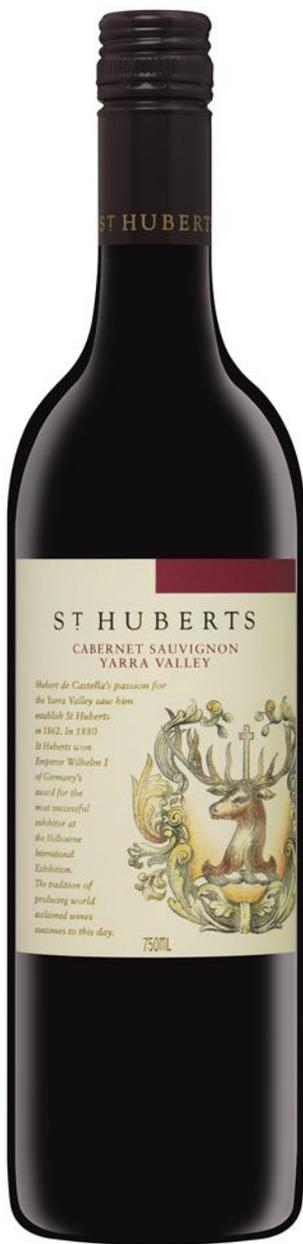


S T H U B E R T S



2010 St Huberts Cabernet Sauvignon

The St Huberts vineyard contains some of the oldest Cabernet vines in the Yarra Valley, with plantings dating back to the 1960s.

For the 2010 Cabernet Sauvignon, fruit parcels were sourced primarily from vineyard sites located on the Yarra Valley flats - 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 to preserve the unique flavour and tannin profiles of the fruit. These parcels were then pressed off separately and racked into 100% French oak to develop further depth and complexity.

The winemaker has sought to produce a wine that is true to the regional style while also highlighting the classic Cabernet Sauvignon varietal characters.

Winemaker Comments Greg Jarratt

Vineyard Region

100% Yarra Valley

Vintage Conditions

The Yarra had good spring rainfall for the growing season during the lead-up to the 2010 vintage. The best since the terrific 2006 vintage. The vines had good access to water and the vintage was perhaps characterised by slightly warmer than average temperature, but at the same time, not too many extreme days (over 35C). Picking yet again commenced early in mid Feb, just in time for an Easter break. Flavours in the vineyard developed at lower than usual sugar levels and quite quickly. Yields were moderate. 61mm of rain in early March provided a small hiatus between the early ripeners (eg Chardonnay and Pinot Noir) and the later ripeners (Rousanne and Cab Sauv). This rain caused floods in Melbourne, but thankfully did not cause significant disease. 2010 was good even vintage for all varieties.

Technical Analysis

Harvest Date Mid-Late March 2010

pH 3.63

Acidity 6.5g/L

Alcohol 13.5%

Residual Sugar 0.1% g/L

Bottling Date 12/8/11

Grape Variety

90% Cabernet Sauvignon 10% Merlot

Maturation

33% New French oak barriques 19% One year old French oak barriques 32% Two year old French oak barriques 16% Older French oak barriques

Colour

Dark crimson with garnet hues

Nose

The wine displays ripe Cabernet notes of plums and cassis, with a hint of leafy regional character. The fruit is complexed with rich chocolate / choc-mint, faint aniseed and subtle mocha / toasty oak.

Palate

The palate is medium to full bodied, with excellent depth of flavour and an even - rich and round mouth feel. Ripe fleshy plum and chocolate flavours continue from the nose, and the finish is long with supporting fine powdery tannins. Should age nicely. 'Smells like Tarzan tastes like Jane.'