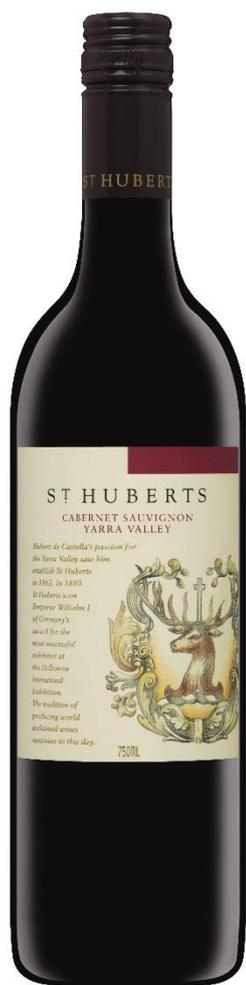


ST HUBERTS



St Huberts Cabernet Sauvignon 2013

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.

The St Huberts vineyard contains some of the oldest Cabernet vines in the Yarra Valley, with plantings dating back to the 1960s. For the 2013 Cabernet Sauvignon, fruit parcels were sourced primarily from vineyard sites on the Yarra Valley flats - these sites provide the warmth required to produce rich and flavoursome wines. Individual vineyard parcels were fermented in open vats and closed statics in order to create complexity and differing flavour and tannin profiles. These parcels were pressed off and racked into 100% French oak to develop further depth and complexity. Our aim is to produce a wine true to the regional style while highlighting Cabernet Sauvignon's varietal characters.

Winemaker Comments Greg Jarratt

Vintage Conditions: 2013 was almost a carbon copy of the 2012 vintage... both were terrific. Spring rain was above average, followed by a relatively warm and dry summer. Yields were moderate to low. Particularly pleasing was to see an odd number vintage coming through as such a good year for all varieties!

Technical Analysis

Harvest Date: Late March 2013

pH: 3.31 **Acidity:** 7.3g/L

Alcohol: 13.0%

Residual Sugar: 0.02g/L

Bottling Date: 1/9/14

Peak Drinking: Now - 2030

Grape Variety: Cabernet Sauvignon

Maturation: Matured for sixteen months in 100% French oak barriques, with 30% new.

Colour: Med-dark garnet with crimson hues.

Nose: The wine displays ripe Cabernet notes of blackberries and cassis, a hint of mint over a backdrop of bay leaf - leafy regional character. The fruit is complexed with earthy notes and supporting cedary / chocolate oak.

Palate: The palate is full bodied, with excellent depth of flavour and an even - rich and round mouth feel. Ripe fleshy black currant and chocolate flavours continue from the nose, and the finish is long with assertive, ripe powdery tannins. Built to age nicely. "Another classic Yarra Cab..."

27/1/15