

S T H U B E R T S



Yarra Valley Chardonnay 2011

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.

Fruit for this Chardonnay was sourced from premium sites in the Lower Yarra Valley with a high percentage of Medoza and French Dijon clones. With a mix of destemmed fruit and whole bunch pressing, high solids juice was fermented in a mixture of new and seasoned French oak. The wine spent its entire oak maturation on yeast lees and was racked just prior to blending. A small portion of the wine went through malo-lactic fermentation to add texture and palate weight. Typically Chardonnay from the Yarra Valley Floor - opulent and generous.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

2011 was a comparatively late vintage - or perhaps back to the old days when picking started in March - not February. The season was characterised by significant rainfall during the spring and summer months, which kept vineyard managers on their toes. Temperatures for the season were mild without any real extremes and the quantity of sunshine hours was marginally down on average. Overall a cool, slow ripening vintage, resulting in wines with good levels of natural acidity and delicate flavours.

Technical Analysis

Harvest Date Mid to late March 2011

pH 3.41

Acidity 6.2g/L

Alcohol 12.5%

Residual Sugar 1.1g/L

Bottling Date Early February 2012

Peak Drinking Now - 2015

Grape Variety

Chardonnay

Maturation

8 months in 100% French oak. 33% New, 14% 1 Year Old, with the balance seasoned.

Colour

Pale / Medium straw with hints of green.

Nose

The nose is generous, with volumes of peach, pear, lemon meringue and a hint pineapple. Spicy, nougat French oak supports the fruit, along with a hint of flinty minerality.

Palate

The palate is fresh and juicy, as peach, pear and citrus continue on from the nose. Again there is a generosity to this medium bodied white. A creaminess comes through from the limited malolactic fermentation, and the fruit is bound by spicy oak. Good balance and length.