

ST HUBERTS



2014 Chardonnay

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. The clones selected almost exclusively Medoza and French Dijon. 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.

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.

Technical Analysis

Harvest Date: Mid February to early March 2014

pH: 3.26

Acidity: 6.7g/L

Alcohol: 13.0%

Residual Sugar: 1.0g/L

Bottling Date: 27/2/15

Peak Drinking: Now, to 2020

Grape Variety: Chardonnay

Maturation:

Fermented and matured for ten months: 100% French oak barriques, with 23% new.

Colour:

Pale straw appearance and hues.

Nose:

The nose displays classic Yarra chardonnay characters of white peach and pear, along with citrus and pineapple notes. Fruit notes are enhanced by nutty/nougat barrel ferment characters, oak is in the background and integrated.

Palate:

The palate is even and fleshy, with pear and honeydew melon flavours. Although quite generous, the wine maintains good acid drive, and displays a persistent citrus and flinty finish.