



2015 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 (~60%) and Upper (~40%) Yarra Valley. A selection of clones are used with around half being French Dijon. A mix of destemmed fruit and whole bunch pressing is employed, then 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

2015 was a mild and dry Yarra Valley vintage, one of the coolest since 2009. Yields were back to average (following the small 2014 crush). Cool nights and few very hot days resulted in good acid retention and vibrant fruit flavours.

Technical Analysis

Harvest Date: Late February 2015

pH: 3.22

Acidity: 6.6g/L

Alcohol: 13.1%

Residual Sugar: 1.3g/L

Bottling Date: 10/2/16

Peak Drinking: Now, to 2021

Drink now to enjoy vibrant varietal flavours, or allow depth and complexity to grow over the next five to six years or so.

Grape Variety: Chardonnay

Maturation:

Fermented and matured for nine months: 100% French oak barriques, with 30% new.

Colour:

Pale straw with green hues.

Nose:

The nose displays classic Yarra chardonnay characters of white peach and pear, along with mandarin and lemon curd. Fruit notes are complexed by nutty/nougat barrel ferment characters and faint flinty lift. Oak is evident and nicely frames the bouquet.

Palate:

The palate is full and fleshy, with vibrant pear and citrus flavours. Although quite generous, the wine maintains good acid drive, and displays a lingering citrus and nougat finish. The Upper Yarra component adds citrus and line to the wine....