

S T H U B E R T S



2007 St Huberts Pinot Noir

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862 and the winery enjoyed immediate success at local wineshows. However, Phylloxera all but destroyed the Victorian wine industry in the late 1800s and early 1900s and it wasn't until the 1960s that St Huberts and the Yarra Valley rose to prominence once again.

Using handpicked fruit, the St Huberts Pinot Noir was fermented in small, open fermenters, using whole bunches to add complexity before maturation took place in a variety of new and seasoned French oak barriques.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

The Yarra Valley experienced a very dry winter followed by a dry and mild spring which promoted excellent flowering conditions. A hot and dry summer saw excellent vine health and rapid ripening. Harvest was early due to the warm conditions and although crop levels were below average due to frost and water stress the Yarra Valley produced excellent fruit.

Technical Analysis

Harvest Date

pH 3.62

Acidity 6.0g/L

Alcohol 13.5%

Residual Sugar g/L

Bottling Date

Peak Drinking Now - 2013

Grape Variety

Pinot Noir

Maturation

The wine was matured for 9 months in 100% French oak. The age of oak seasoning was 29% new, 13% one year old, 16% two year old and the balance three & four year old.

Colour

Red with crimson hues.

Nose

Fruit characters of sour cherries, strawberry jam and blood plums are evident on the nose. Adding complex and depth to these, are forest floor notes, and a hint of balanced oak.

Palate

The wine is light to medium bodied with subtle powdery tannins. Fruit flavours of strawberries and cranberries are mixed with gamey notes. Although ripe Yarra Valley Pinot Noir characters are displayed in the wine, it retains elegance and tightness.

St Huberts Awards