

ST HUBERTS



St Huberts Pinot Noir 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.

St Huberts Pinot is designed to be a 'fuller' style Yarra Pinot, with more depth and concentration than many of our local brethren.

Fruit is sourced from the St Huberts vineyard and other warmer sites - particularly on the Lower Yarra Valley flats. Typically MV6 clone is the base, often 114 and 115 added for their riper 'fleshy berry' characters. In the winery, a percentage of whole bunches in the ferments, wild yeast, a little barrel fermentation, some time on lees, and a lick of good French oak add complexity to the wines.

Most importantly the wines have to look varietal - look like Pinot (not dry red), and have regional character.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

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-Feb to Early-March 2013

pH 3.56

Acidity 5.9g/L

Alcohol 13.2%

Residual Sugar 0.1g/L

Bottling Date 17/2/14

Peak Drinking Now - 2020.

Grape Variety

Pinot Noir

Maturation

Matured for nine months in 100% French oak barriques, with 28% new.

Colour

Pale crimson with red-crimson hues.

Nose

Quite a brooding, complex nose - showing earthy aromas of forest floor and dried herbs, over a core of cherry Pinot fruit. Hints of red fruits are evident, with strawberry jam and cranberries. These are all nicely framed by spicy / toasty French oak.

Palate

The wine is light to medium bodied, even and textured – dark and red berry fruits follow on from the nose. The palate reflects the warm vintage conditions – with fine grained, structural tannins preceding a long cherry / chocolate finish.

Tasted 15th July 2015