

S T H U B E R T S



St. Huberts Roussanne 2012

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.

Roussanne is a late ripening variety originating in the Rhone Valley of France. In 2010, there was only around 90Ha of vines planted in Australia.

Fruit for the 2012 vintage was entirely sourced from the St Huberts vineyard, a 1.3 hectare block planted in 1987. Grapes were hand-picked followed by fermentation and maturation in a mix of new and seasoned French barriques. The wine is aromatic and textured - a real "food wine".

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

2012 was a terrific vintage in the Yarra. Spring rain was above average, followed by a relatively dry summer. By degree days, it was one of the warmest vintages in the last decade - with very few extremely hot days. Yields were moderate to low.

Technical Analysis

Harvest Date 15/3/12

pH 3.16

Acidity 6.0g/L

Alcohol 12.5%

Residual Sugar 0.3g/L

Bottling Date 16/8/12

Peak Drinking 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

Roussanne

Maturation

Fermented and matured for two months 100% French barriques, with 8% new.

Colour

Pale straw with green hues.

Nose

Fruit notes of freshly cut pear and peach crumble are interwoven with citrus aromas of bergamot and lemon curd. The wine has a hint of flint, with wet straw and pastry characters in the background.

Palate

The palate is juicy and generous, with flavours of grapefruit, peach and apple danish dominating. Subtle phenolics add to the wines texture and oak provides spice. The wine is fresh and balanced, and weight will grow with time.