

ST HUBERTS



Roussanne 2014

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 2014 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

Vintage Conditions

Fruit for the 2014 vintage was entirely sourced from the St Huberts vineyard. Grapes were hand-picked and whole-bunch pressed, followed maturation in a mix of new and seasoned French barrels. 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 during flowering in the vineyard.

Technical Analysis

Harvest Date: 20 March, 2014

pH: 3.27

Acidity: 5.7g/L

Alcohol: 14%

Residual Sugar: 0.5/L

Bottling Date: 5 September 2014

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.

Maturation: Fermented and matured for four months 100% French barrels, with around 7% new.

Colour: Pale straw with green hues.

Nose: A complex nose, with attractive aromas of straw, nougat and fresh pears. The wine has a hint of mineral flint, with background citrus notes of lemon curd and mandarin peel.

Palate: The palate is rich and layered, while maintaining lovely balance and restraint. Subtle phenolics and 'solids ferment' add to the wine's texture and oak provides a hint of nutmeg spice. Fruit flavours of pear and citrus linger in the mouth. This wine is fresh and balanced, and weight will grow with time. A little riper and more robust than the 2013.