

ST HUBERTS



Roussanne 2015

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 2015 vintage was entirely sourced from the St Huberts vineyard, a 1.3 hectare block planted in 1987. Grapes were hand-picked and whole-bunch pressed, followed by full solids fermentation and maturation in a mix of new and seasoned French barrels and stainless steel. The wine is aromatic and textured - a real 'food wine'.

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: 2nd March 2015

pH: 3.20

Acidity: 5.4g/L

Alcohol: 12.5%

Residual Sugar: 0.5g/L

Bottling Date: 9th July 2015

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 four months in 58% Stainless steel and 42% French puncheons and barriques, with around 5% overall new oak.

Colour: Pale straw with green hues.

Nose: Freshly cut Nashi pear, and citrus notes of lemon blossom and blood orange dominate the note. The wine has attractive lifted mineral flint and funk, with background notes of camomile tea, nougat and spice.