

## ST HUBERTS



### 2013 'The Stag' Pinot Noir

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 "Hubert the Stag" Pinot is our second tier Pinot offering – serious Pinot at a modest price (sounds like an oxymoron...). First made in 2008, the Stag has won a string of Medals and Accolades in its brief history. Fruit for this wine was harvested from selected premium sites around the Yarra Valley and fermented in small, open fermenters, using whole bunches to add complexity. Maturation took place in a variety of new and seasoned French oak barrels. It is intended as an uncomplicated, fresh, fruit driven wine.



## Winemaker Comments Greg Jarratt

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### 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:** Mid-Feb to early-March 2013

**pH:** 3.56

**Acidity:** 5.77g/L

**Alcohol:** 13.7%

**Bottling Date:** 13/12/13

**Peak Drinking:** Now - 2018.

**Grape Varieties:** Pinot Noir

**Maturation:** Matured for seven months in 100% French oak barriques, with approximately 20% new.

**Colour:** Light crimson with crimson/red hues.

**Nose:** This wine has lifted Yarra Pinot notes of cherry and spice, with hints of cranberries and strawberry jam. The fruit is complex with gamey/forest floor aromas, together with stalky elements in the background.

**Palate:** 2013 Yarra Pinots are generally quite muscular, yet this wine is very approachable, having a slightly larger frame than 2012. Ripe cherry and cranberry flavours follow from the nose, and the palate is generous with complimentary, supporting tannins. Although intended to be fruit dominant, some lovely, toasty French oak shines through.... This wine over-delivers once again!!