



THE STAG

BY ST HUBERTS

Shiraz 2016

Established in 1862 by Hubert de Castella, St Huberts was named after the Patron Saint of the Hunt – a 7th century nobleman who turned his life around after an encounter with a magnificent stag carrying a shining cross between his antlers.

St Huberts was one of the first wineries established in the Yarra Valley and has an enviable history of producing award winning cool-climate Victorian wines. Just like the noble creature, The Stag tier of wines represents elegance, grace and esteem. Quintessentially Victorian, they are made in a classic cool climate style.

Winemaker Comments: Greg Jarratt

Region: Victoria

A range of premium Victorian wine regions, including Heathcote, and the Yarra Valley

Vintage conditions

2016 was one of the warmest Victorian vintages on record, leading to one of our earliest start dates for harvest. Yields were average to above average, the warm conditions led to a compressed vintage with rapid ripening in all varieties

Harvest date: Feb/March 2016

pH: 3.69

Acidity: 6.76g/L

Alcohol: 14.5%

Residual Sugar: 0.1g/L

Bottling Date: October 2016

Peak Drinking: To 2020

Maturation: Matured for seven months in stainless steel and French Oak

Colour: Crimson red with garnet hues.

Nose: An inviting mix of red, dark and blue fruits. Dark cherries, blood plums and perfumed rose petals. A good measure of spice with a hint of star anise. Faint graphite and earthy notes are evident.

Palate: Medium bodied and balanced. The palate is vibrant, even and supple. Morello cherries, earth and spice fill the mouth. The wine is bold without being heavy, and refined without being lean or unfinished. Velvety, fine tannins and lingering cherry and chocolate on the finish.

