



## ST HUBERTS



### 2010 Blanc de 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.

First made in 2010, the St Huberts Sparkling Blanc de Noir is our first attempt at a "serious sparkling" for the last few decades. We ventured off the valley floor for this wine, and carefully selected parcels of Upper Yarra Valley Pinot Noir and Chardonnay. Being a Blanc de Noir, Pinot Noir is the dominant variety, and along with this comes the fruit power and mid palate. A smattering of Chardonnay gives the wine a backbone and draws out the finish. Handpicked fruit was gently whole bunch pressed, and the base wine was fermented in its bottle in the "traditionnelle" method. The wine had over four years on lees prior to disgorging, then several months on cork before release.

### Winemaker Comments Greg Jarratt

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#### Vineyard Region

100% Yarra Valley

#### Vintage Conditions

The Yarra had good spring rainfall for the growing season during the lead-up to the 2010 vintage - the best since the terrific 2006 vintage. A warm vintage, flavours in the vineyard developed at lower than usual sugar levels and quite quickly. Yields were moderate.

#### Technical Analysis

**Harvest Date:** Mid Feb 2010

**pH:** 3.06

**Acidity:** 7.5g/L

**Alcohol:** 11.5%

**Residual Sugar:** 6.5g/L

**Tirage Date:** Late October 2010

**Disgorgement Date:** Early May 2015

**Peak Drinking:** Drink now to enjoy it's vibrant flavours, or allow depth and complexity to grow over the next five years or so.

**Grape Variety:** 87% Pinot Noir and 13% Chardonnay

#### Maturation:

The base wine was fermented in stainless steel, prior to bottle fermentation. The wine spent approximately 4 years and 6 months on lees in bottle.

#### Colour:

Pale / medium straw with a fine bead.

#### Nose:

Complex yeast autolysis scents of biscuit and oyster shell dominate the nose, along with honey and toast development characters. Background Pinot Noir notes of red fruits, pink grapefruit and rose-water are evident.

#### Palate:

Mouth filling mousse on entry precedes a creamy, yet tightly structured palate. Grilled nuts, faint red fruits and nougat flavours abound. The finish is long and expansive.

An aperitif style with complexity and depth.