

# ST HUBERTS



## 2013 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 venture off the valley floor for this wine, and carefully select 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 heaps the wines spine 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 has over four years on lees prior to disgorging, then some time on cork before release.

## Winemaker Comments Greg Jarratt

### Vineyard Region

100% Yarra Valley

**Grape Variety:** 98% Pinot Noir and 2% Chardonnay

### 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!

**Harvest Date:** Mid-Late February 2013

**pH:** 3.06

**Acidity:** 6.5g/L

**Alcohol:** 11%

**Residual Sugar:** 7.0g/L

**Tirage Date:** August 2013

**Disgorgement Date:** April 2018

**Peak Drinking:** Drink now to enjoy it's complex flavours.

### Maturation:

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

### Colour:

Pale / medium straw with a fine bead.

### Nose:

Yeast autolysis scents of biscuit and almond meal dominate the nose, along with honey and toast development notes.

### Palate:

Mouth filling mousse on entry precedes a creamy and rich - yet tightly structured palate. Nougat, French pastry and toasty flavours abound. The wine is vibrant, and the finish is long. A bold vintage style sparkling with complexity and depth – it just needs an occasion...

Tasted 13/4/2018