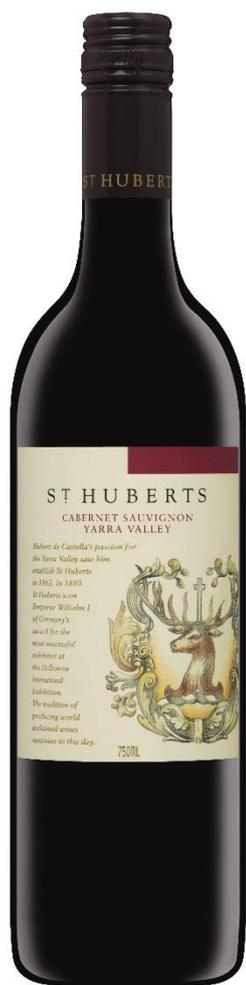


ST HUBERTS



St Huberts Cabernet Sauvignon 2015

Hubert de Castilla'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.

The core of the 2015 Cabernet Sauvignon was sourced from St Huberts vineyard Block 4. In addition, fruit parcels were sourced primarily from vineyard sites on the Yarra Valley flats - these sites provide the warmth required to produce rich and flavoursome wines. Individual vineyard parcels were fermented in open vats and closed statics in order to create complexity and differing flavour and tannin profiles. These parcels were pressed off and racked into mainly French oak to develop further depth and complexity. Our aim is to produce a wine true to the regional style while highlighting Cabernet Sauvignon's varietal characters.

Winemaker Comments Greg Jarratt

Vineyard Region Yarra Valley

Grape Variety: Cabernet Sauvignon

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: Mid-Late March 2015

pH: 3.50

Acidity: 6.5g/L

Alcohol: 13.5%

Residual Sugar: 0.3g/L

Bottling Date: 2/11/16

Peak Drinking: Drink now to enjoy vibrant varietal flavours, or allow depth and complexity to grow over the next two to fifteen years or so.

Maturation: Matured for seventeen months in 100% French oak barriques, with 33% new.

Colour: Med-dark garnet with crimson hues.

Nose: The wine displays classic regional Cabernet aromas of blackberries and cassis with just a hint of leaf in the background. The fruit is complexed with chocolate and earthy scents and supporting cedary oak.

Palate: The palate is medium to full bodied, even and balanced. Ripe fleshy black currant, blue fruits and chocolate flavours continue from the nose, and the finish is persistent with ripe powdery tannins. Built to put down for a few years. "A terrific display of power and restraint from a great vintage."