



ST HUBERTS



St Huberts Cabernet Merlot 2016

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.

For our Cabernet Merlot, fruit parcels are sourced primarily from vineyard sites on the warmer Yarra Valley flats, with a small portion of the Cabernet Franc for the 2016 vintage. Individual vineyard batches are fermented in a range of vessels to create a variety of flavour and tannin profiles. These parcels are then pressed off separately and racked into French oak to develop further depth and complexity. Merlot acts like 'flesh on the bones', to round the palate of the wine, and add succulent berry fruit notes to the nose.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

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

Technical Analysis

Harvest Date: Early to Mid-March 2016

pH: 3.46

Acidity: 6.3g/L

Alcohol: 14.0%

Residual Sugar: 0.4g/L

Bottling Date: 22nd November 2017

Peak Drinking: Drink now to 2023

Grape Varieties: 57% Cabernet Sauvignon, 33% Merlot and 10% Cabernet Franc.

Maturation: Matured for sixteen months in French oak barriques, with a small percentage new.

Colour: Medium dark garnet with crimson hues.

Nose: The nose is quite complex with cassis, briary fruits, dark chocolate, and cedar. Dark fruits from the Merlot are evident, with Cabernet providing the classic leafy background note.

Palate: The wine is medium bodied and balanced. The palate shows cassis, plum, cedar and earthy flavours. Restrained oak and soft but persistent tannins frame the wine nicely. A little more structure from a warm vintage.

Tasted 30th August 2018