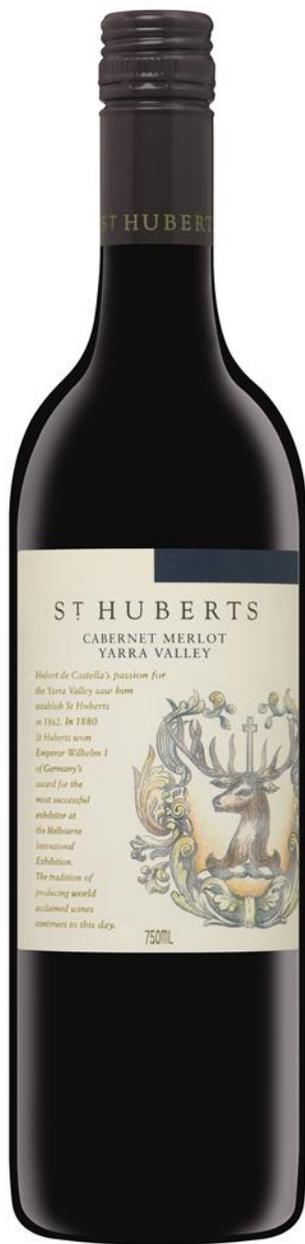


S T H U B E R T S



## Yarra Valley Cabernet Sauvignon Merlot 2008

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 the 2008 Cabernet Sauvignon Merlot, fruit parcels were sourced primarily from vineyard sites on the lower slopes of the Yarra Valley. These sites provide the warmth required to produce rich, flavoursome characters in Cabernet Sauvignon and Merlot. Individual vineyard parcels were fermented in a range of fermentation vessels in order to enhance the differing flavour and tannin profiles of the fruit. These parcels were pressed off separately and racked into 100% French oak to develop further depth and complexity. The aim of the winemaker was to produce a wine true to the regional style while highlighting the harmony of these two varieties when blended.

### Winemaker Comments Greg Jarratt

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#### Vineyard Region

Yarra Valley

#### Vintage Conditions

The growing season began well, as winter rainfall had provided some moisture to the soil and the risk of frost was reduced. However, well below average spring rainfall caused considerable concern. Fortunately, late spring and early summer rains fell at the right time. A cool February allowed even ripening with good acid retention, however a blistering heatwave in March made conditions extremely difficult. A vintage with two distinctive halves, 2008 will be remembered as being compressed, hot and very challenging.

#### Technical Analysis

**Harvest Date** March 2008

**pH** 3.50

**Acidity** 6.43g/L

**Alcohol** 13.5%

**Residual Sugar** 0.6g/L

**Bottling Date** July 2009

**Peak Drinking** Now to 2013

#### Grape Variety

Cabernet Sauvignon (87%) Merlot (13%)

#### Maturation

The wine was matured for 15 months in 100% French oak barrels - 41% new with the remainder in seasoned oak.

#### Colour

Medium / dark crimson with medium red-crimson hues.

#### Nose

Lifted Merlot berry fruits of red currants and cherries are married with the leafy plum notes from Yarra Cabernet. Toasty, cola oak is evident on the nose, becoming more complex with earthy, black olive characters.

#### Palate

The wine is medium bodied, with a round and even palate. The Cabernet component shows cassis, which marries well with Merlot's fleshy red fruits, while subtle oak derived smoky bacon notes meld in the background. The tannins are soft and supple, yet persistent - which makes it an ideal partner with food.