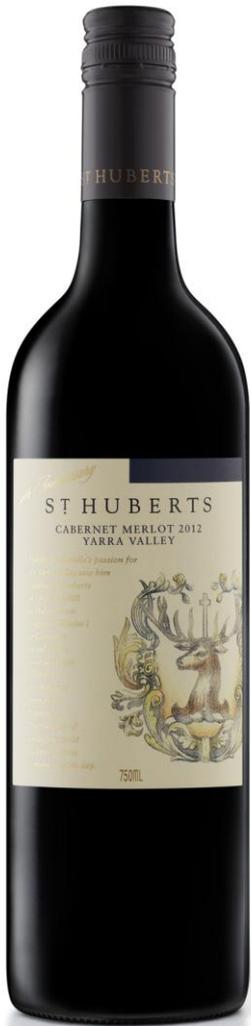


ST HUBERTS



2012 Cabernet Merlot

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.

The St Huberts vineyard contains some of the oldest Cabernet vines in the Yarra Valley, with plantings dating back to the 1960s. For the 2012 Cabernet / Merlot fruit parcels were sourced primarily from vineyard sites on the Yarra Valley flats, with a portion of the Merlot from the Upper Yarra. Individual vineyard parcels were fermented in a range of vessels to create some difference in the flavour and tannin profiles. These parcels were then pressed off separately and racked into predominately 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.

The 2012 vintage marks the 150th anniversary for this historic Yarra brand.

Winemaker Comments Greg Jarratt

Vintage Conditions

2012 was a terrific vintage in the Yarra. Spring rain was above average, followed by a relatively dry summer. By degree days, it was one of the warmest vintages in the last decade – with very few extremely hot days. Yields were moderate to low.

Technical Analysis

Harvest Date: Late March 2012

pH: 3.46

Acidity: 6.4g/L

Alcohol: 13.2%

Bottling Date: 23/8/13

Peak Drinking: Now - 2020.

Grape Varieties: 52% Cabernet Sauvignon and 48% Merlot

Maturation: Matured for fifteen months in oak barriques – 22% new French and 2% new American.

Colour: Med-dark garnet with crimson/red hues.

Nose: The nose is inviting, with lifted blueberries, black currants and briary fruit. Upper Yarra Merlot gives a hint of black olive and star anise, and the Yarra Cabernet, herb and leafy undertones.

Palate: The wine is medium bodied and balanced with a soft and fleshy mouth feel. Cassis, leaf and spice flavours follow on from the nose, and oak is very much in the back seat. The ripe - powdery tannins are evident and restrained. 'If you are after a luncheon claret – this will hit the spot....'