

S T H U B E R T S



2007 St Huberts Chardonnay

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862 and the winery enjoyed immediate success at local wineshows. However, Phylloxera all but destroyed the Victorian wine industry in the late 1800s and early 1900s and it wasn't until the 1960s that St Huberts and the Yarra Valley rose to prominence once again.

Fruit for this Chardonnay was sourced from the St Hubert Vineyard and other premium sites around the Yarra Valley. High solids juice was fermented in a mixture of new and seasoned French oak. The wine spent its entire oak maturation on yeast lees and was racked prior to blending. A small portion of the wine went through malo-lactic fermentation to add texture and palate weight.

Winemaker Comments

Vineyard Region

Yarra Valley

Vintage Conditions

The Yarra Valley experienced a very dry winter followed by a dry and mild spring which promoted excellent flowering conditions. A hot and dry summer saw excellent vine health and rapid ripening. Harvest was early due to the warm conditions and although crop levels were below average due to frost and water stress the Yarra Valley produced excellent fruit.

Technical Analysis

pH 3.24

Acidity 6g/L

Alcohol 13%

Peak Drinking Now - 2010.

Grape Variety

Chardonnay

Maturation

The wine was fermented in and matured for 8 months in French oak. The age of oak seasoning was 24% new, 25% one year old, 29% two year old, and 19% three and four year old.

Colour

Pale straw with green hues.

Nose

The wine displays classic Yarra Valley Chardonnay characters of white peach, nectarine and pear. These are complexed by hazelnut barrel fermentation notes and an underlying minerality.

Palate

The palate is light to medium bodied, with creaminess from barrel fermentation and partial malolactic fermentation. Fruit flavours of peach and pear continue on from the aroma. The wine finishes fresh, with citrus, mineral acidity.