

S T H U B E R T S



Chardonnay

2012

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.

Fruit for this Chardonnay was sourced from premium sites in the Yarra Valley with a high percentage of Medoza and French Dijon clones. With a mix of destemmed fruit and whole bunch pressing, 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 just prior to blending. A small portion of the wine went through malo-lactic fermentation to add texture and palate weight. With a higher percentage of Upper Yarra fruit in 2012, the wine is a slight departure in style – tighter and more restrained.

Winemaker Comments

Greg Jarratt

Vineyard Region

Yarra Valley

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 Mid Feb - Mid March

pH 3.23

Acidity 6.7g/L

Alcohol 12.5%

Residual Sugar 1.0g/L

Bottling Date 20/12/12

Peak Drinking Now - 2019.

Grape Variety

Chardonnay

Maturation

Fermented and matured for eight months 100% French oak barriques, with 29% new.

Colour

Pale straw with subtle green hues.

Nose

The nose is restrained and elegant. Citrus notes dominate with mandarin and grapefruit, along with ripe nectarine and a hint of pineapple. Fruit notes are complexed by nutty barrel ferment characters, some spicy oak and faint nougat.

Palate

The wine is light to medium bodied. The palate is tightly focused and again, citrus fruits dominate – mandarin and lemon curd evident. Classic peach and nectarine are more in the background this vintage. Oak provides structure rather than obvious flavours. A more “wound-up” Chardonnay from St Huberts...