

ST HUBERTS



2013 Chardonnay

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. Similar to 2012, a higher percentage of Upper Yarra fruit was used in 2013 to "tighten" up the style a little.

Winemaker Comments Greg Jarratt

Vintage Conditions

2013 was almost a carbon copy of the 2012 vintage... both were terrific. Spring rain was above average, followed by a relatively warm and dry summer. Yields were moderate to low. Particularly pleasing was to see an odd number vintage coming through as such a good year for all varieties!

Technical Analysis

Harvest Date: Late-February to Mid-March 2013

pH: 3.29

Acidity: 6.3 g/L

Alcohol: 13.4%

Residual Sugar: 0.8 g/L

Bottling Date: 21/2/14

Peak Drinking: Now - 2018.

Maturation: Fermented and matured for nine months 100% French barriques, with 27% new.

Colour: Pale straw appearance and hues.

Nose: The nose displays classic Yarra chardonnay characters of white peach and pear, along with citrus notes of lemon and lime curd. Fruit notes are complexed by nutty/nougat barrel ferment characters, oak is in the background and integrated.

Palate: Typical of a warmer year - the wine is medium bodied and generous. The palate is mouth filling, with lively quince and nectarine flavours. The finish gathers nicely, with lingering grapefruit and honey notes.

This wine has flesh and focus...