

ST HUBERTS



2016 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 Lower (~75%) and Upper (~25%) Yarra Valley. A selection of clones was used, with around one third being French Dijon. A mix of destemmed fruit and whole bunch pressing is employed, then 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.

Winemaker Comments Greg Jarratt

Vineyard Region: Yarra Valley

Grape Variety: Chardonnay

Vintage Conditions:

2016 was one of the warmest Yarra Valley vintages on record, leading to one of our earliest start dates for harvest. Yields were average to above average, and the warm, dry conditions led to a "compressed" vintage with rapid ripening in all varieties.

Technical Analysis

Harvest Date: Mid to late February 2016

pH: 3.32

Acidity: 6.0g/L

Alcohol: 13.0%

Residual Sugar: 1.0g/L

Bottling Date: 3rd February 2017

Peak Drinking: Drink now to enjoy vibrant varietal flavours, or allow depth and complexity to grow over the next three to five years or so.

Maturation:

Fermented and matured for nine months: 100% French oak barriques, with 26% new.

Colour:

Pale straw appearance and hues.

Nose:

The nose displays classic Yarra chardonnay characters of pear and nectarine, along with citrus and flinty notes. Fruit aromas are enhanced by grilled nuts and nougat barrel ferment characters, oak is evident and integrated.

Palate:

The palate is even and textured, with nectarine and citrus flavours. Although quite elegant, the wine maintains an underlying power, with clean lines and displays a lengthy pear and oak finish.

Tasted 20th June 2017