

# ST HUBERTS



## St Hubert's Late Harvest Viognier 2016

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.

First made in 2012, St Huberts Late Harvest Viognier is sourced from John Denton's vineyard near Yarra Glen in the Yarra Valley. The grapes were handpicked as ripe as we could practically get them, this parcel usually being one of the last to hit the winery. After crushing, overnight maceration and pressing, the juice was fermented in stainless steel and arrested a little over half way through resulting in a luscious sweet wine.

Terrific as an aperitif or dessert wine, we aim to make a style that is rich and fruity, without being overly-sweet and cloying.

## Winemaker Comments Greg Jarratt

### Vineyard Region

Yarra Valley

### 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 conditions led to a "compressed" vintage with rapid ripening in all varieties.

### Technical Analysis

Harvest Date 4 April 2016

pH 3.74

Acidity 5.3g/L

Alcohol 11%

Residual Sugar ~110g/L

Bottling Date 23 August 2016

Peak Drinking Now - 2019.

**Grape Variety:** Viognier

**Maturation:** Fermented and matured for four months in stainless steel.

**Colour:** Medium straw with pale salmon/gold hues.

**Nose:** Classic Viognier varietal notes of stewed apricots and poached peaches jump out of the glass. Underneath there are hints of honeycomb, rock melon and musk.

**Palate:** The palate is sweet and luscious balanced by acidity and alcohol. Flavours of apricot logically follow from the nose, along with fresh floral esters. The wine culminates with lingering peach skin textured tannins.

Tasted 9/11/2016