



## ST HUBERTS



### 2013 Late Harvest Viognier

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.

This is the second release of a St Huberts Late Harvest Viognier. The fruit for this wine was again 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 – in a man vs. bird struggle! 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.

### Winemaker Comments Greg Jarratt

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#### 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:** 16/4/13

**pH:** 3.38

**Acidity:** 6.1g/L

**Alcohol:** 10.7%

**Residual Sugar:** ~115g/L

**Bottling Date:** 13/11/13

**Peak Drinking:** Ideal as an aperitif or dessert wine, drink in the next 2-3 years.

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

**Colour:** Medium straw with pale straw hues.

**Nose:** If you like apricots – boy this wine is for you... Apricot jam, dried apricots, stewed apricots!! In there also is honey-comb, orange marmalade with a hint of flowers and spice.

**Palate:** Picked a little riper and fermented a little longer than the 2012, this year's wine has a touch less sugar and a little more alcohol. The result on the palate is more richness and lusciousness (again - balanced by acidity and phenolics). Flavours of apricot logically follow from the nose, along with cumquats and honey. The wine culminates with a long and clean apricot & marmalade finish.