



## ST HUBERTS



### 2014 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 third release of a St Huberts Late Harvest Viognier and the 2014 volume was tiny (around 650L only...)! 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. 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

---

### Vintage Conditions

2014 was a warm and dry Yarra Valley vintage, slightly cooler overall than the two preceding years. Yields were very low, due to cold, wet and windy conditions in spring during flowering in the vineyard. Overall a more classic Yarra valley vintage

### Technical Analysis

**Harvest Date:** 16/4/14

**pH:** 3.96

**Acidity:** 5.7g/L

**Alcohol:** 9.7%

**Residual Sugar:** ~70g/L

**Bottling Date:** 23/10/14

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

**Grape Variety:** Viognier

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

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

**Nose:** Apricots are the hero aroma of this wine, with obvious stewed apricot and apricot Danish notes. Underneath there are hints of rock melon, dried figs and lemon curd. A little more savoury than previous years, faint background lanolin, pastry and tropical paw paw are evident.

**Palate:** The relative high pH of this wine results in a rich fleshy, almost syrupy texture. A little less sugar, balanced by phenolics result in a rich wine, without cloying sweetness. Flavours of apricot logically follow from the nose, along with spice, citrus and figs. The wine culminates with a lingering stewed apricot finish.