

ST HUBERTS



St Hubert's Late Harvest Viognier 2015

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 over-sweet and cloying.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

2015 was a mild and dry Yarra Valley vintage, one of the coolest since 2009. Yields were back to average (following the small 2014 crush). Cool nights and few very hot days resulted in good acid retention and vibrant fruit flavours.

Technical Analysis

Harvest Date 15 April 2015

pH 3.69

Acidity 6.0g/L

Alcohol 9.8%

Residual Sugar ~120g/L

Bottling Date 3 September 2015

Peak Drinking Now - 2018.

Grape Variety

Viognier

Maturation

Fermented and matured for five months in stainless steel.

Colour

Medium straw with pale salmon/bronze hues.

Nose

Classic Viognier varietal notes of stewed apricots and tinned peaches and pear jump out of the glass. Underneath there are hints of honeycomb, dried figs and raisins.

Palate

The palate is rich and luscious balanced by acidity and phenolics. Flavours of apricot logically follow from the nose, along with butter and honey. The wine culminates with a long ripe peach and raisin finish.

Tasted 15 October 2015