

S T H U B E R T S



Pinot Noir 2008

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862 and the winery enjoyed immediate success at local wineshows. However, Phylloxera all but destroyed the Victorian wine industry in the late 1800s and early 1900s and it wasn't until the 1960s that St Huberts and the Yarra Valley rose to prominence once again.

Using handpicked fruit, the St Huberts Pinot Noir was fermented in small, open fermenters, using whole bunches to add complexity before maturation took place in a variety of new and seasoned French oak barriques.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

Winter rainfall provided some moisture to the soil and the risk of frost was reduced. However, well below average spring rainfall caused considerable concern, with irrigation dams being at record low levels. Fortunately, late spring and early summer rains fell just at the right time, particularly as fruit set and crops were above average. A cool February allowed even ripening with good acid retention, however a blistering heatwave in March made conditions extremely difficult. The fruit picked before the spike arrived at the winery in excellent condition.

Technical Analysis

Harvest Date March 2008

pH 3.76

Acidity 5.83g/L

Alcohol 14.0%

Residual Sugar 0.8g/L

Bottling Date January 2009

Peak Drinking Now - 2014

Grape Variety

Pinot Noir

Maturation

The wine was matured for 9 months in 100% French oak - 37% new and the balance in seasoned oak.

Colour

Medium crimson with red / crimson hues.

Nose

Fruit characters of dark cherries and macerated plums, overlaid with earthy, forest floor notes. These are complexed by spicy oak, and some stalky aromas from whole bunch inclusion.

Palate

A lovely example of Yarra Valley Pinot Noir with fleshy cherries and red berries on the palate. The wine is medium bodied, with a round middle palate and soft velvety tannins. Spicy oak, with a little toast adds to the length on the finish.