

S T H U B E R T S



## Yarra Valley Pinot Noir 2011

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.

St Huberts Pinot is designed to be a 'fuller' style Yarra Pinot, with more depth and concentration than many of our local brethren.

Fruit is sourced from the St Huberts vineyard and other warmer sites - particularly on the Lower Yarra Valley flats. We are steering toward the 114 and 115 clones for their riper 'fleshy berry' characters and are trying to make a wine with a little more structure. In the winery, a percentage of whole bunches in the ferments, wild yeast, a little barrel fermentation, some time on lees, and a lick of good French oak add complexity to the wines. Most importantly the wines have to look varietal - look like Pinot (not dry red), and have regional character.

### Winemaker Comments Greg Jarratt

---

#### Vineyard Region

Yarra Valley

#### Vintage Conditions

2011 was a comparatively late vintage - or perhaps back to the old days when picking started in March - not February. The season was characterised by significant rainfall during the spring and summer months, which kept vineyard managers on their toes. Temperatures for the season were mild without any real extremes and the quantity of sunshine hours was marginally down on average. Overall a cool, slow ripening vintage, resulting in wines with good levels of natural acidity and delicate flavours.

#### Technical Analysis

**Harvest Date** Mid to late March 2011

**pH** 3.62

**Acidity** 5.7g/L

**Alcohol** 13.5%

**Residual Sugar** 0.1g/L

**Bottling Date** Early March 2012

**Peak Drinking** Now - 2018

#### Grape Variety

Pinot Noir

#### Maturation

10 months in 100% French oak. 24% New, 32% 1 Year Old, with the balance seasoned.

#### Colour

Pale crimson with crimson hues.

#### Nose

Quite a brooding nose - complex with depth. The wine shows layers of aromas - fruit notes of cherry, muddled strawberries and hints of red currents. Spicy, mocha / chocolate oak marries with the fruit, and earthy / leaf litter characters come along for the ride.

#### Palate

The palate reflects the cool vintage conditions - restrained and tightly wound. The wine is light bodied and balanced, framed by fine tannins, with a long cherry / chocolate finish. Certainly more elegant than your typical St Huberts Pinot Noir.