

S T H U B E R T S



## Yarra Valley Pinot Noir

2012

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 Noir is designed to be a 'fuller' style Yarra Valley 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. The use of the 114 and 115 clones brings riper 'fleshy berry' characters all the while delivering fantastic structure. In the winery, St Huberts utilises 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 wine.

Most importantly this wine stays varietally characteristic. It looks and feels like Pinot Noir and shows great beauty in its regional representation.

### Winemaker Comments

Greg Jarratt

### Vineyard Region

Yarra Valley

### Vintage Conditions

2012 was a terrific vintage in the Yarra. Spring rain was above average, followed by a relatively dry summer. By degree days, it was one of the warmest vintages in the last decade – with very few extremely hot days. Yields were moderate to low.

### Technical Analysis

**Harvest Date** Late-February to Early-March 2012

**pH** 3.62

**Acidity** 5.7g/L

**Alcohol** 13.5%

**Residual Sugar** 0.2g/L

**Bottling Date** 23/2/13

**Peak Drinking** Now - 2020

### Grape Variety

Pinot Noir

### Maturation

Matured for nine months in 100% French oak barriques, with 32% new.

### Colour

Light crimson with crimson/red hues.

### Nose

An ethereal combination of black cherries and forest floor... These along with toasty oak, strawberry conserve, spices, sandalwood and a hint of stalks make for quite a complex aroma. A little unusual for the Yarra – even some of Grandma's stewed rhubarb!

### Palate

The wine is light bodied – a ripe year showing generous red fruits and reasonably structured tannins. The wine is even and supple in the mouth – a hint of blood plum and nutmeg preceding a long cherry and toast finish.