

# ST HUBERTS



## St Huberts Pinot Noir 2016

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

Fruit is sourced from warmer sites - particularly on the Lower Yarra Valley flats. Typically MV6 clone is the base, often 114 and 115 added for their riper 'fleshy berry' characters. 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 show regional character.

## Winemaker Comments Greg Jarratt

**Vineyard Region** Yarra Valley

**Grape Variety:** Pinot Noir

**Vintage Conditions:**

2016 was one of the warmest Yarra Valley vintages on record, leading to one of our earliest start dates for harvest. Yields were average to above average, and the warm conditions led to a "compressed" vintage with rapid ripening in all varieties.

**Technical Analysis**

**Harvest Date:** Mid-Late February 2016

**pH:** 3.51

**Acidity:** 5.9g/L

**Alcohol:** 13.5%

**Residual Sugar:** 0.4g/L

**Bottling Date:** 24/1/17

**Peak Drinking:** Drink now to enjoy vibrant varietal flavours, or allow depth and complexity to grow over the next four to six years or so.

**Maturation:**

Matured for nine months in 100% French oak barriques, with around 19% new.

**Colour:**

Pale crimson with red hues.

**Nose:**

A complex nose - showing earthy aromas of forest floor and roast beetroot, over a core of cherry Pinot fruit. Hints of red fruits are evident, as are graphite and green olives. These are all nicely framed by spicy French oak.

**Palate:**

The wine is light to medium bodied, supple and textured – red berry fruits follow on from the nose. The palate reflects the warm vintage conditions – with fine grained, structural tannins preceding a long cherry, earthy finish.

Tasted 20<sup>th</sup> June 2017