

ST HUBERTS



2013 Roussanne

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.

Roussanne is a late ripening variety originating in the Rhone Valley of France. In 2010, there was only around 90Ha of vines planted in Australia.

Fruit for the 2013 vintage was entirely sourced from the St Huberts vineyard, a 1.3 hectare block planted in 1987. Grapes were hand-picked followed by fermentation and maturation in a mix of new and seasoned French barriques. The wine is aromatic and textured - a real "food wine."

Winemaker Comments Greg Jarratt

Vintage Conditions

2013 was almost a carbon copy of the 2012 vintage... both were terrific. Spring rain was above average, followed by a relatively warm and dry summer. Yields were moderate to low. Particularly pleasing was to see an odd number vintage coming through as such a good year for all varieties!

Technical Analysis

Harvest Date: 5/3/13

pH: 3.23

Acidity: 5.1g/L

Alcohol: 12.6%

Residual Sugar: 0.3/L

Bottling Date: 12/11/13

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

Maturation: Fermented and matured for six months 100% French barriques, with around 8% new.

Colour: Pale straw with green hues.

Nose: Fruit notes of freshly cut pear and apple crumble are interwoven with honey suckle and white flowers. The wine has a hint of flint, with citrus and nougat characters in the background.

Palate: The palate is juicy and generous, while at the same time maintaining good citrus cut. Subtle phenolics add to the wines texture and oak provides spice. Fruit flavours of pear and peach linger in the mouth. This wine is fresh and balanced, and weight will grow with time.