

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Chardonnay 2018

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 The Stag Chardonnay is our second tier Chardonnay offering – first made in 2016. Just like the noble creature, The Stag tier of wines represents elegance, grace and esteem. Quintessentially Victorian, they are made in a classic cool-climate style. Fruit for this wine was harvested from selected premium sites around Victoria and fermented in tank and oak. Maturation is deliberately short and the wine is bottled early to preserve vibrant fruit aromas and flavours.

It is intended as an uncomplicated, fresh, fruit driven wine.

Winemaker Comments Greg Jarratt

Vineyard Region

Sourced from a range of premium Victorian wine regions including the Yarra, Upper Goulburn, King, and Alpine Valleys.

Vintage Conditions

A warm and humid Spring promoted strong canopies and good fruit set. Yields were good, and thankfully intake was well paced and spaced. A very warm vintage without extreme heat. All varieties display ripe flavours.

Technical Analysis

Harvest Date: February/March 2018

pH: 3.26

Acidity: 6.0g/L

Alcohol: 13%

Residual Sugar: 0.7g/L

Peak Drinking: Now, to 2021

Grape Variety: Chardonnay

Maturation: Matured in stainless steel and French oak.

Colour: Pale straw with straw / green hues.

Nose: Lifted citrus notes of lemon tart and candied peel meld with stone fruit aromas of peach kernel and tinned pears. In the mix are mineral flint, white flowers, and pie crust.

Palate: The wine is fresh, light and lively without being lean, with pear and lemon butter following on from the nose. Vibrant and restrained, with just a feather dusting of spicy oak. The finish is clean cut with lingering citrus notes.

Great with lighter chicken, pasta or seafood dishes, terrific with sushi!

Tasted 24/9/2019