

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Pinot Noir 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.

After the success and cult following achieved by our St Huberts Stag Yarra Valley Pinot, we decided more people need to drink Pinot Noir, and we needed to venture out of the Yarra! 2017 was the first vintage of our Stag Victorian Pinot Noir. Fruit for the 2018 was harvested from selected sites, mainly around Yea, with some Mornington Peninsular and others in the mix. Picked early to maintain vibrant fruit, and treated respectfully to maintain freshness.

Fresh, supple, savoury - Pinot for the masses – that sings like Pinot!

Winemaker Comments Greg Jarratt

Vineyard Region

Sourced from a range of premium Victorian wine regions including the Upper Goulburn Valley and Mornington Peninsular.

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: 3.55

Acidity: 5.8g/L

Alcohol: 12.5%

Residual Sugar: 0.5g/L

Peak Drinking: Now, to 2021

Grape Variety: Pinot Noir

Maturation: Matured in a mix of Stainless steel and French oak.

Colour: Light crimson with red crimson hues.

Nose: Abundant sour cherries, cranberries and red currants jump out of the glass. There's hints of earth, stalks, dried fruits and savoury spice.

Palate: The wine is light bodied, and savoury, spicy cherry flavours follow from the nose. The palate is supple, even and vibrant with a sprinkle of tight-knit tannins.

Pizza, Tapas, Dumplings, BBQ, Picnic – the opportunities are endless!!

Tasted 24/9/2019