

ST HUBERTS



2015 Blanc de Noir

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.

First made in 2010, the St Huberts Sparkling Blanc de Noir is our attempt at a "serious sparkling". We venture off the valley floor for this wine, and carefully select parcels of fruit from Upper Yarra Valley vineyards. Being a Blanc de Noir, Pinot Noir is the dominant variety, and along with this comes the fruit power and mid palate. (A smattering of Chardonnay is used occasionally to help the wines spine and draw out the finish.)

Handpicked fruit was gently whole bunch pressed, and the base wine was fermented in its bottle in the "traditionnelle" method. The wine has over four years on lees prior to disgorging, then some time on cork before release.

Winemaker Comments Greg Jarratt

Vineyard Region

100% Yarra Valley

Grape Variety: 99% Pinot Noir and 1%

Chardonnay

Vintage Conditions

2015 was a mild and dry Yarra Valley vintage, one of the coolest since 2009. Yields were back to average (following the small 2014 crush). Cool nights and few very hot days resulted in good acid retention and vibrant fruit flavours.

Harvest Date: Late February 2015

pH: 3.02

Acidity: 8.2g/L

Alcohol: 12%

Residual Sugar: 6.5g/L

Tirage Date: September 2015

First Disgorgement Date: January 2020

Peak Drinking: Drink now to enjoy its youthful flavours.

Maturation: The base wine was fermented in stainless steel, prior to bottle fermentation. The wine spent over 4 years and 3 months on lees in bottle.

Colour: Pale / medium straw with bronze hues and a fine, persistent bead.

Nose: A youthful nose with orange blossom, bruised apple and demerara sugar dominating. Yeast autolysis scents of fresh bread are in the background, along with bees wax and almond meal development notes.

Palate: Mouth filling mousse on entry precedes a creamy and rich - yet tightly structured palate. Nougat, French pastry and citrus blossoms are evident. The wine is restrained and vibrant, and the finish is long. A crisp and refreshing aperitive style sparkling – it just needs an occasion...

Tasted 15/5/2020