



THE STAG

BY ST HUBERTS

Pinot Noir 2016

Established in 1862 by Hubert de Castella, St Huberts was named after the Patron Saint of the Hunt – a 7th century nobleman who turned his life around after an encounter with a magnificent stag carrying a shining cross between his antlers.

St Huberts was one of the first wineries established in the Yarra Valley and has an enviable history of producing award winning cool-climate Victorian wines. 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.

Winemaker Comments: Greg Jarratt

Region: Yarra Valley

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.

Harvest date: Mid-late
February 2016

pH: 3.51

Acidity: 5.9g/L

Alcohol: 13.5%

Residual Sugar: 0.4g/L

Bottling Date: January 2017

Peak Drinking: To 2022

Maturation: Matured for nine months in 100% French oak barriques with 20% 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.

