



# THE STAG

*BY ST HUBERTS*

## Chardonnay 2016

Established in 1862 by Hubert de Castella, St Huberts was named after the Patron Saint of the Hunt – a 7<sup>th</sup> 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:** Victoria

A range of premium Victorian wine regions, including King Valley and Yarra Valley

**Vintage Conditions**

A warmer and drier vintage than usual across Victoria, leading to a record early start to picking. Yields were average to above average.

**Harvest date:** February 2016

**pH:** 3.28

**Acidity:** 5.6g/L

**Alcohol:** 13.5%

**Residual Sugar:** 0.5g/L

**Bottling Date:** June 2016

**Peak Drinking:** Now, while flavours are youthful.

**Maturation:** Stainless steel and French oak.

**Colour:** Pale straw with straw/green hues.

**Nose:** Vibrant citrus notes dominate: lemon barley, lemon curd, stone fruits and freshly cut pear aromas. Background scents of white flowers and nougat add to the complexity.

**Palate:** Light and lively without being shallow, lemon blossom and pear flavours follow from the nose. The wine is fresh, restrained and evenly textured. Just a feather dusting of oak, and a lingering citrus finish.

