

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Chardonnay 2017

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 Valley, North East Victoria, Alpine Valleys and Grampians.

Vintage Conditions

A cool Spring followed by a mild Summer led to a late vintage across Victoria for 2017. Yields were average to above average, and the mild conditions led to steady ripening and good quality in most areas.

Technical Analysis

Harvest Date: March 2017

pH: 3.36

Acidity: 5.9g/L

Alcohol: 13%

Residual Sugar: 2g/L

Bottling Date: 7th November 2017

Peak Drinking: Now, to 2019

Grape Variety: Chardonnay

Maturation: Matured for 5 months in stainless steel and French oak.

Colour: Pale straw with straw / green hues.

Nose: Lifted citrus notes of lemon barley, and stone fruit aromas of tinned pears dominate the nose. In the mix are green mangoes, white flowers and nougat.

Palate: The wine is light and lively without being lean. Pear and lemon blossom follow on from the nose. The wine is vibrant and restrained, with just a feather dusting of oak. The finish is tight with lingering citrus notes.

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

Tasted 19/12/2017