

S T H U B E R T S



'The Stag' Pinot Noir 2011

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 'Hubert the Stag' Pinot is our second tier Pinot offering - serious Pinot at a modest price (sounds like an oxymoron). First made in 2008, the Stag has won a string of Medals and Accolades in its brief history. Fruit for this wine was harvested from selected premium sites around the Yarra Valley and fermented in small, open fermenters, using whole bunches to add complexity.

Maturation took place in a variety of new and seasoned French oak barrels. It is intended as an uncomplicated, fresh, fruit driven wine.

Winemaker Comments

Vineyard Region

Yarra Valley

Vintage Conditions

2011 was a comparatively late vintage - or perhaps back to the old days when picking started in March - not February. The season was characterised by significant rainfall during the spring and summer months, which kept vineyard managers on their toes. Temperatures for the season were mild without any real extremes and the quantity of sunshine hours was marginally down on average. Overall a cool, slow ripening vintage, resulting in wines with good levels of natural acidity and delicate flavours.

Technical Analysis

Harvest Date Mid to late March 2011

pH 3.58

Acidity 5.8g/L

Alcohol 12.5%

Residual Sugar 0.1g/L

Bottling Date Late December 2011

Peak Drinking Now - 2015

Grape Variety

Pinot Noir

Maturation

8 months in 100% French oak. 14% New, 24% 1 Year Old, with the balance seasoned.

Colour

Pale crimson with crimson/red hues.

Nose

Immediate, lifted Yarra Pinot notes of cherry and spice, with hints of cranberries and strawberry jam. These fruit notes are complexed with earthy / gamey, funky (smoked meats) notes, and a hint of stalks in the background.

Palate

The wine is light and approachable, and a cool year is evident through the wine's elegance and restraint. Cherry flavours are supported with fine chalky tannins and lingering strawberry notes. The wine is deliberately fruit dominant, with very subtle oak evident.