

S T H U B E R T S



Hubert The Stag Pinot Noir

2012

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

Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

2012 was a terrific vintage in the Yarra. Spring rain was above average, followed by a relatively dry summer. By degree days, it was one of the warmest vintages in the last decade – with very few extremely hot days. Yields were moderate to low.

Technical Analysis

Harvest Date Late-February to Early-March 2012

pH 3.67

Acidity 5.8g/L

Alcohol 13.5%

Residual Sugar 0.3g/L

Bottling Date 23/2/13

Peak Drinking Now - 2017.

Grape Variety

Pinot Noir

Maturation

Matured for nine months in 100% French oak barriques, with 22% new.

Colour

Light crimson with crimson/red hues.

Nose

Lifted Yarra Pinot notes of cherry and spice, with hints of cranberries and raspberries. These fruit notes are complexed with earthy / gamey, forest floor notes, and a hint of stalks in the background.

Palate

The wine is light and approachable, soft and fleshy – light yet nicely proportioned. Cherry and cranberry flavours are framed with fine supporting tannins and lingering strawberry notes. The wine is deliberately fruit dominant, with very subtle (caramelised sugar) oak evident – and lovely Pinot length.