

ST HUBERTS



St Hubert's The Stag Pinot Noir 2014

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

Vintage Conditions

2014 was a warm and dry Yarra Valley vintage, slightly cooler overall than the two preceding years. Yields were very low, due to cold, wet and windy conditions in spring.

Technical Analysis

Harvest Date:

Mid February to early March 2014

pH: 3.56

Acidity: 5.77g/L

Alcohol: 13.7%

Bottling Date: 13/12/13

Peak Drinking: Now, to 2018

Maturation: Matured for seven months in 100% French oak barriques, with approximately 20% new.

Colour: Light crimson with crimson/red hues.

Nose: This wine has lifted Yarra Pinot notes of cherry and spice, with hints of cranberries and strawberry jam. The fruit is complex with gamey/forest floor aromas, together with stinky elements in the background.

Palate: 2014 Yarra Pinots are generally lighter in structure than the 2012 and 2013 wines – this vintage being no exception. Cherry and chocolate flavours follow from the nose and the palate is restrained and quite taught. Although intended to be fruit dominant, the cooler vintage shines through – a savoury texture, cool cut, with good sour cherry persistence.