

ST HUBERTS THE STAG

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The Stag Shiraz 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.

Just like the noble creature, The Stag wines represent elegance, grace and esteem. Quintessentially Victorian, they are made in a classic cool climate style. Following the success and popularity of St Huberts The Stag Pinot Noir introduced in 2008, a Victorian Chardonnay and Shiraz were added to the tier in 2016. The 2017 Shiraz is our third vintage release, and it is intended as a red wine “light on its feet” – medium bodied, with spice, vibrant fruit, supple tannins and food friendly.

Winemaker Comments Greg Jarratt

Vineyard Region:

Sourced from a range of premium Victorian wine regions including the Grampians, Bendigo, Heathcote and the Yarra Valley

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.

Harvest date: Mid-March to Mid-April, 2017

pH: 3.62

Acidity: 6.84g/L

Alcohol: 14.0%

Residual Sugar: 0.6g/L

Bottling Date: 1/8/17

Peak Drinking: Now, to 2021

Maturation: Matured for 6 months in stainless steel and French oak.

Colour: Crimson red with garnet hues.

Nose: An inviting mix of red, dark and blue fruits. Dark cherries, blood plums and perfumed rose petals. A good measure of white pepper spice. Faint graphite and earthy notes are evident too.

Palate: Medium bodied and balanced. The palate is vibrant, even and supple. Morello cherries, earth and spice fill the mouth. The wine is bold without being heavy, and refined without being lean or unfinished. Velvety, fine tannins and lingering cherry, chocolate on the finish.

Tasted 18/12/2017