

ST HUBERTS THE STAG

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St Hubert's The Stag Pinot Noir 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 Yarra Valley Pinot Noir offering is serious Pinot at a modest price. First made in 2008, St Hubert's 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 a mix of fermenters, often using whole bunches to add complexity. Maturation took place in both stainless steel and variety of new and seasoned French oak.

It is intended as an uncomplicated, fresh, fruit driven wine.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

A cool spring followed by a mild summer led to a late vintage in the Yarra Valley for 2017. Yields were average to below average, and the mild conditions led to steady ripening and good quality in all varieties.

Technical Analysis

Harvest Date: Early March 2017

pH: 3.57

Acidity: 5.6g/L

Alcohol: 13.5%

Residual Sugar: 0.7g/L

Bottling Date: 25th September 2017

Peak Drinking: Now, to 2019

Grape Variety: Pinot Noir

Maturation: Matured for six months in a mix of French barrels and Stainless steel, with around 5% overall new oak.

Colour: Light crimson with red crimson hues.

Nose: Yarra Pinot red-berry fruits jump out of the glass, with raspberries, muddled strawberries and lashings of cherries. Stalk and savoury notes are in the background, along with some graphite and spice.

Palate: The wine is light bodied, and cherry-berry flavours follow from the nose. An immensely approachable wine, the palate is even and plush with soft powdery tannins and a lively lingering cherry finish.

True to style - this wine is all about the vibrant fruit.

B1 Tasted 1/11/2017