

ST HUBERTS THE STAG

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St Hubert's The Stag Victorian Rose 2018

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.

After the success and cult following achieved by our St Huberts The Stag range, we decided to bring this bright and crisp Rosé as a special bottling only for the Australian Open.

Winemaker Comments Greg Jarratt

Vineyard Region

Heathcote

Vintage Conditions

A warm and early vintage across Victoria. Yields were average to above average, and thankfully intake was well paced and spaced. All varieties display ripe flavours.

Technical Analysis

pH: 2.83

Acidity: 6.7g/L

Alcohol: 14%

Residual Sugar: 1.2g/L

Bottling Date: Dec 2018

Peak Drinking: Best enjoyed whilst young and fresh, now until 2020

Grape Variety: Grenache

Maturation: Fermented and matured in stainless steel tanks.

Colour: Pale salmon with rose-coloured hues

Nose: Fresh aromas of strawberries, watermelon and sweet spices with mineral and savoury elements.

Palate: Vibrant and fresh, the palate shows watermelon and cranberry fruits with crunchy acidity and a dry, savoury finish. A refreshing style, reminiscent of a French Provencal style of rosé

The perfect summer picnic wine! Try with an antipasto plate, or match with Asian food, including light curries.

Tasted: Dec 2018