

ST HUBERTS THE STAG

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St Hubert's The Stag South Australian Pinot Grigio 2019

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 popularity of our St Huberts The Stag Pinot Grigio special bottling at 2018 Australian Tennis Open, we decided to add this bright and crisp wine to the Stag portfolio as a permanent addition.

Winemaker Comments Greg Jarratt

Vineyard Region

A selection of vineyards across South Australia.

Vintage Conditions

A very warm and compressed vintage across South Australia. Nothing like a good challenge to make you concentrate & keep you on your toes! Most varieties display ripe flavours.

Technical Analysis

pH: 3.07

Acidity: 6.4g/L

Alcohol: 13%

Residual Sugar: 1.2g/L

Bottling Date: September 2019

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

Grape Variety: Pinot Gris

Maturation: Fermented and matured in stainless steel tanks.

Colour: Pale straw with a faint blush.

Nose: Aromas of freshly cut pears, kiwifruit, talc and musk, with hints of citrus flowers and nougat.

Palate: The wine is balanced, fresh and crisp. Fruity and floral flavours flow across the palate, and there are some Pinot Grigio textural elements. A lovely juicy acid line trails through the wine.

A great aperitif, match with Asian food – or try grilled fish with a crisp green salad and a punchy, acidic dressing.

Tasted: Oct 2019