



STH

Pinot Noir

Hubert de Castella's passion for the Yarra Valley saw him establish St Hubert's 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 Hubert's was once again one of the pioneers.

St Hubert's Pinot Noir is designed to be a 'fuller' style Yarra Pinot, with more depth and concentration than many of our local brethren. Fruit is sourced from warmer sites - particularly on the Lower Yarra Valley flats. In the winery, a percentage of whole bunches in the ferments, wild yeast, a little barrel fermentation, some time on lees, and a lick of good French oak add complexity to the wine. Most importantly the wine must look varietal - look like Pinot (not dry red), and show regional character.

Winemaker Comments Greg Jarratt

Vineyard Region: Yarra Valley

Grape Variety: Pinot Noir

Peak Drinking: Drink now to enjoy vibrant varietal flavours or allow depth and complexity to grow over the next four to five years or so.

Food Match: Perfect with crispy skinned duck breast, chicken liver pâté, or mushroom risotto.

Maturation:

Matured for seven months in 100% French oak barriques, with around 25% new.

Colour:

Pale red/crimson with red hues.

Nose:

Vibrant, layered, and complex... Cherries, savoury gas pipe "funk", classy - spicy oak. Brooding and inviting!

Palate:

The wine is medium bodied and supple, with a lovely plush core of sweet fruit. Vibrant cherries, muddled strawberries, with savoury spice. Even, lovely density, and velvety tannins on the finish. Almost gets you thinking of somewhere starting with "B"...