

StH



2021 Cabernet Merlot

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.

For our Cabernet Merlot, fruit parcels are sourced primarily from vineyard sites on the warmer Yarra Valley flats, with a portion of the Merlot from the Upper Yarra. Individual vineyard batches are fermented in a range of vessels to create a variety of flavour and tannin profiles. These parcels are then pressed off separately and racked into French oak to develop further depth and complexity. Merlot acts like 'flesh on the bones', to round the palate of the wine, and add succulent berry fruit notes to the nose.

Winemaker Comments Greg Jarratt

Tasted 3rd August 2022

Vineyard Region: Yarra Valley

Grape Varieties: Cabernet Sauvignon 52%,
Merlot 48%

Vintage Conditions:

Settled weather during flowering resulted in good to very good yields. A cool start to summer, with very few days of extreme heat led to slow and steady ripening. Overall a truly lovely vintage.

Technical Analysis

Harvest Date: Late March 2021

pH: 3.46

Acidity: 6.2g/L

Alcohol: 13.0%

Residual Sugar: 0.0g/L

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

Maturation:

Matured for 13 months: 100% French oak barriques, with around 15% new.

Colour:

Med-dark crimson with red hues.

Nose:

A vibrant fruit driven nose with a hint of leaf and cedary oak. Merlot plums, dark fruits and black olive are evident, and Cabernet provides the classic cassis and leafy background notes.

Palate:

The wine is medium bodied and balanced. The palate is fresh and lively with cassis at its core. Restrained oak and soft but persistent tannins frame the wine nicely. "A vibrant and moreish fruit dominant luncheon claret."