

ST HUBERTS THE STAG



St Hubert's The Stag Victorian Pinot Noir

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 Stag Yarra Valley Pinot, we decided more people need to drink Pinot Noir, and we needed to venture out of the Yarra! 2017 was the first vintage of our Stag Victorian Pinot Noir. Fruit for the 2019 was harvested from selected sites, mainly in the Yarra Valley, with some Henty and others in the mix. Picked early to maintain vibrant fruit, and treated respectfully to maintain varietal definition and freshness.

Fresh, supple, savoury - Pinot for the masses – that sings like Pinot!

Winemaker Comments Greg Jarratt

Vineyard Region

Sourced from a range of premium Victorian wine regions including the Yarra Valley and Henty.

Vintage Conditions

A hot, very dry and compressed vintage across Victoria. Nothing like a good challenge to keep you on your toes...! Moderate to good yields and most varieties display ripe flavours.

Technical Analysis

pH: 3.54

Acidity: 5.6g/L

Alcohol: 13%

Residual Sugar: 0.3g/L

Grape Variety: Pinot Noir

Maturation: Matured in a mix of Stainless steel and French oak.

Colour: Light crimson with red crimson hues.

Nose: Varietal sour cherries and cranberries, with a dash of blue fruits. There's hints of earth, stalks, dried fruits and savoury spice.

Palate: The wine is light to medium bodied, and savoury, spicy cherry flavours follow from the nose. The palate is supple, even and vibrant with a sprinkle of tight knit tannins.

Pizza, Tapas, Dumplings, BBQ, Picnic – the opportunities are endless!!