

# ST HUBERTS THE STAG

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## St Hubert's The Stag Victorian Blanc de Blancs NV



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.

St Huberts The Stag Blanc de Blancs is our first sparkling offering made from Chardonnay grapes. Quintessentially Victorian, this refreshing sparkling is made in a classic cool-climate style giving it an uncomplicated, fresh, fruit driven profile. Fruit for this wine was harvested from Victorian vineyards.

## Winemaker Comments Greg Jarratt

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### **Vineyard Region:**

Sourced from a range of premium Victorian wine regions including the Yarra Valley, Upper Goulburn Valley and Pyrenees.

### **Grape Variety:**

Chardonnay

**Alcohol:** 12.5%

**Residual Sugar:** 8.5g/L

**Peak Drinking:** Designed to be enjoyed while young and vibrant.

**Maturation:** Matured in stainless steel – produced by the Charmat method.

**Colour:** Pale/Med straw.

**Nose:** Subtle fruit notes of citrus blossoms, Granny Smith apples with wet slate and nougat.

**Palate:** A vibrant Brut style, with a mouth filling, creamy mousse. Citrus flavours follow from the nose. The hint of sweetness is balanced by the crisp, juicy acidity. A clean, lemon tart finish.

Great with prawn pasta or seafood dishes or accompanying a cheese platter.

Tasted 2/8/2021