



StH

2021 Cellar Reserve 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.

A slight divergence from the classic “fuller” St Huberts style of Pinot Noir. Despite having power, the aim of this wine is to display fruit clarity and purity. Selected barrels of MV6 (~80%) and 115 (~20%) were assembled to make the blend. Fruit for the wine was sourced from Justin Fahey's vineyard on the valley floor adjacent to the Maroondah Highway. Open pot, short and hot ferment, pressed to oak just before dryness and matured in French barrels.

Winemaker Comments Greg Jarratt

Tasted 20th May 2022

Vineyard Region: Yarra Valley

Grape Variety: Pinot Noir

Vintage Conditions:

Settled weather during flowering resulted in 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 February 2021

pH: 3.50

Acidity: 5.6g/L

Alcohol: 14.0%

Residual Sugar: 0.1g/L

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

Maturation:

Matured for nine months in 100% French oak barriques, with around 45% new.

Colour:

Pale red crimson with red hues.

Nose:

Focused, intense cherry aromas with raspberries and muddled strawberries. Hints of earth, and lifted spice and toast from the oak.

Palate:

A soft and even palate. Good purity and lovely proportion. The cherry fruit core follows from the nose, with lovely balance. Supple fruit and oak tannins and an expansive finish. A bit of power and restraint.