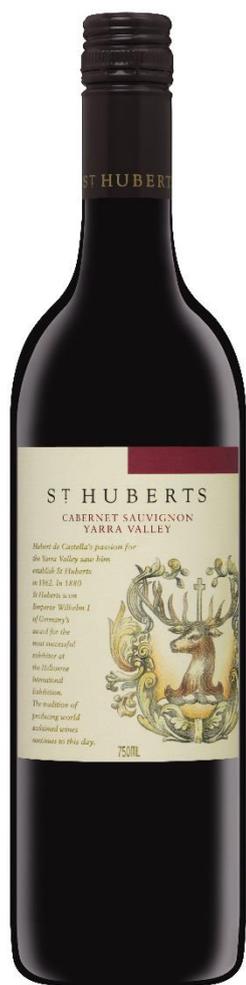


ST HUBERTS



St Huberts Cabernet Sauvignon 2016

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.

The core (over two thirds) of the 2016 Cabernet Sauvignon was sourced from St Huberts vineyard Block 4. In addition, fruit parcels were sourced primarily from vineyard sites on the Yarra Valley flats - these sites provide the warmth required to produce rich and flavoursome wines. Individual vineyard parcels were fermented in open vats and closed statics in order to create complexity and differing flavour and tannin profiles. These parcels were pressed off and racked into French oak to develop further depth and complexity. Our aim is to produce a wine true to the regional style while highlighting Cabernet Sauvignon's varietal characters.

Winemaker Comments Greg Jarratt

Vineyard Region Yarra Valley

Grape Variety: Cabernet Sauvignon

Vintage Conditions:

2016 was one of the warmest Yarra Valley vintages on record, leading to one of our earliest start dates for harvest. Yields were average to above average, and the warm conditions led to a "compressed" vintage with rapid ripening in all varieties.

Technical Analysis

Harvest Date: Mid-March 2016

pH: 3.54

Acidity: 6.4g/L

Alcohol: 14.0%

Residual Sugar: 0.3g/L

Bottling Date: 31st January 2018

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 seventeen months in 100% French oak barriques (31% new).

Colour: Med-dark garnet with crimson hues.

Nose: The wine displays classic regional Cabernet aromas of black pastels and cassis with just a hint of leaf in the background. The fruit dominates with faint earthy scents and mocha oak.

Palate: The palate is medium bodied, even and balanced. Ripe fleshy black berries, red fruits and mocha flavours continue from the nose, and the finish is persistent with ripe powdery tannins. Built to put down for a few years. "Bright fruit and structural ripe tannins from a warm vintage."