WAKEFIELD

ST ANDREWS

CHARDONNAY 2021

REGION
Clare Valley

VINTAGE CONDITIONS
In the Clare Valley, the season for vintage 2021 commenced with good late-winter and early-spring rains. Dry conditions prevailed from November onwards, with rainfall well below average for the remainder of the growing season. Weather conditions from mid to late November were ideal for flowering and fruit set. The latter half of the season was ideal for fruit development with some of the best conditions seen in the last 10 years. Overall our winemakers report the ideal conditions have produced stunning wines from this vintage with great varietal characteristics.

COLOUR
At release, the wine is a youthful pale straw colour with vibrant green hue to the edges.

NOSE
The wine has ripe white peach and nectarine aromas along with hints of savoury biscuit and flinty minerality. Enticing sweet spice and savoury cashew nut from the French oak add complexity to the bouquet.

PALATE
This is a medium-bodied, elegant wine with an enjoyable creamy yet still delicate texture to the mid-palate. Flavours of white peach and nectarine stone fruit are evident along with toasted cashew nut notes from quality French oak maturation. Whilst the new oak characters hold court, it is held in check by superb quality fruit characters and subtle minerality. The finish has wonderful persistence and length.

OAK MATURATION
Along with being 100% fermented in French oak, the wine was then matured in 80% new & 20% 1 year old French oak (tight-grained which is air seasoned for 3 years), sourced from specialist Burgundian suppliers - for a period of 10 months prior to bottling.

CELLARING NOTES
Crafted for immediate enjoyment but will cellar over a medium term under ideal conditions.

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.07g/litre

PH   3.30   Residual Sugar   1.98g/litre