



WAKEFIELD

ST ANDREWS

NAMED AFTER THE HISTORIC PROPERTY FIRST ESTABLISHED IN 1892.
A TRUE REFLECTION OF THE TERROIR, ST ANDREWS WINES EXEMPLIFY THE VERY BEST
OF HANDCRAFTED CLARE VALLEY WINEMAKING.

RIESLING 2023

REGION

Clare Valley

VINTAGE CONDITIONS

The season started with the last of the El Niño influence producing unseasonably warm weather. This was soon replaced by the influence of La Niña, which led to some of the wettest months on record. This, along with a relatively cool growing season, slowed down fruit ripening and resulted in outstanding fruit quality.

COLOUR

At release, the wine is a very pale straw colour with a slight green hue to the edge.

NOSE

The wine displays zesty lemon and lime aromas along with faint orange blossom aromas.

PALATE

The wine is quite restrained at release with a linear focus to the palate, and incredible purity of fruit flavours. Plenty of fresh lemon/lime juice characters abound, with crisp and refreshing lime acidity down the mid-palate. All this is complimented by a persistent and refreshing finish.

OAK MATURATION

Nil. To protect the delicate flavours of the fruit, the grapes were gently whole berry pressed, and the juice quickly chilled to just below 10°C, all within roughly 15 minutes of harvest. The wine was then cool fermented in stainless steel vessels, using a neutral yeast strain to preserve the varietal characteristics.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	12%	Acid	10.02g/litre
PH	2.90	Residual Sugar	0.50g/litre

