



ST ANDREWS

TRUE REFLECTIONS OF THEIR TERROIR, THE ST ANDREWS RANGE OF WINES ARE PREMIUM WINES, SOURCED FROM SINGLE VINEYARDS ON THE TAYLOR FAMILY ESTATE THAT EXEMPLIFY THE VERY BEST OF HANDCRAFTED CLARE VALLEY WINEMAKING AND CONTINUE THE ST ANDREWS TRADITION OF FINE AUSTRALIAN WINES SINCE 1892.

CABERNET SAUVIGNON 2006

*Vintage conditions*

The overall conditions during the growing season leading up to the 2006 vintage were very favourable. There were good winter and spring rains with the yearly total slightly above average. Conditions from September through December were close to average except that October was wetter than usual. January was considerably hotter than the previous year due to a heatwave which occurred just after the middle of the month, but, given the very mild lead up to January, the vines were in excellent condition and held up well. The weather in February is always critical to the overall outcome of vintage and temperatures consistently in the upper-twenties provided ideal conditions for ripening. March was warm and although there was significant rain late in the month it had little or no effect on the fruit that was still to be picked. Consistency is one of the hallmarks of the Clare Valley and 2006 has seen another vintage in which the unique geography and favourable climate have allowed the production of high quality fruit. The St Andrews vineyard delivered an average yield of not more than two and a quarter tonnes per acre. The fruit showed exceptional potential even at an early stage of fruit set.

Vinification

Once harvested, the grapes for this wine were taken the short distance to the winery where they were gently de-stemmed to protect the vibrant fruit characters and minimise any maceration and extraction of harsh tannins. The fruit was then transferred to stainless steel tanks and inoculated with a specialist Cabernet yeast strain for fermentation. The fermenting must was then gently pumped over twice daily before being pressed at 2 Baume and transferred to French oak barrels (50% 1 yr old, 50% 2 – 3 yr old) to complete its secondary malolactic fermentation. After completing malolactic fermentation, the wine was racked off lees prior to final blending. The blended wine was then transferred to fine-grained French oak barrels and matured for 18 months prior to filtering and bottling in February 2009.

Winemaker Notes

At release, the wine is a dark red colour with a faint brick red hue to the edge. The depth and intensity of the colour means it should hold for many years to come. The wine has lifted and distinctly varietal aromas of cassis, mint and violets along with fresh, vibrant blackcurrant fruit and subtle cigar and tobacco from the oak. The palate has a classic Cabernet structure with bright fruit up front, mint freshness through the mid palate and finishing with long, fine-grained tannins. These characters are matched with lashings of chocolate, cedar and cinnamon from the French oak maturation. It is a generous wine which is beautifully ripened yet retains poise and the elegance of great Cabernet.

Harvest Dates: End March - beginning
April 2006. Night &
early am
Alc/Vol: 14.6%
Residual Sugar: 0.54 g/L
pH: 3.4
Acidity: 6.55 g/L

Block Information: St Andrews Vineyard,
Blocks A60, A70 & A10 – planted in the river
flats or on a gentle east-facing slope, in the
wind shadow. The soils are predominantly red
loam with chalky limestone substrate.

Cellaring Potential: Evolving well at release
yet should cellar well to 2016 possibly longer.