



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 2009

*Vintage conditions*

Vintage 2009 was near on perfect in the Clare Valley. It was characterized by optimal growing conditions – warm days (average max temp 31.8), and cool nights (average min temp 4.4C). The growing season for 2009 began with soil moisture levels at or near full capacity due to the very welcome rains in August 2008. Mild weather continued during December and January, gradually warming to the point where we experienced 'that heat-wave'. Thankfully, due to December rainfall, the vines had not yet begun veraison, so in the heat, they simply shut down for about 10 days. Strong canopies protected the fruit and mature leaves withstood the high temperatures. Fortunately, when the heat subsided the region entered a period of perfect ripening weather with mild days and cool nights. The Cabernet Sauvignon from vintage 2009 are exceptionally well balanced wines; showing rich, varietal fleshy fruit flavours. The St Andrews vineyard, from which the fruit was sourced, delivered an average yield of not more than two and a quarter tonnes per acre.

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 year old, 50% 2 – 3 year 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 March 2011.

Winemaker Notes

At release, the wine is a deep red colour with a faint purple 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, dark cherries, choc-mint and sweet spice along with fresh, vibrant blackcurrant fruit and subtle cigar and tobacco from the oak. The palate delivers what the aroma promises with generous, concentrated blackcurrant 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 Sauvignon.

Harvest Dates: 1st to 7th April 2009.
Night & early morning.

Alc/Vol: 14.5%
Residual Sugar: 1.12 g/L
pH: 3.52
Acidity: 6.3 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 2019 possibly longer.