



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 2010

*Vintage conditions*

The 2010 growing season in the Clare Valley commenced with above average winter/spring rainfall which filled profiles in the soil to saturation points not seen in the past three seasons. During flowering in November an unprecedented heat wave occurred; the Clare Valley experienced 13 consecutive days above 30°C. This heat-wave coincided with the peak of vine flowering, which resulted in reduced yields across almost all varieties at harvest. The heat-wave was finally broken by some much needed rainfall, which reinvigorated the vines enabling them to start growing again. While temperatures were a little higher than average for during late January and February, the evenings and mornings were cool and mild, contributing to favourable sugar, flavour and tannin ripening conditions and in particular, resulting in wines of extraordinary character.

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 September 2012.

Winemaker Notes

At release, the wine is a vibrant yet deep garnet colour with a faint purple hue to the edge. The wine has a perfume of ripe blackcurrants, blackberry, violet and chocolate. The overall aroma is one of understated richness and elegance. On the palate this wine is undeniably Cabernet Sauvignon with distinct varietal flavours and well-balanced oak, tannin and fruit. There is an understated power to the wine, a richness of fruit and layers of complexity building across the palate and exciting the senses. Black fruit characters are rich and full, balanced perfectly by fine, long tannins, spice, coffee and chocolate. It is a generous wine which is beautifully ripened yet retains poise and the elegance of great Cabernet Sauvignon.

Harvest Dates: March to early April
2010. Early morning.
Alc/Vol: 14%
Residual Sugar: 0.35 g/L
pH: 3.44
Acidity: 6.29 g/L

Block Information: St Andrews Vineyard,
Blocks A70 – 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: This wine is evolving well
at release yet should cellar well to 2025 or
possibly longer.