



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 2014



Vintage conditions

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate vineyards. During winter, the average daily maximum temperature was in line with long term averages, resulting in the first budburst occurring at the normal time of late August. The rainfall for spring was below average; however vine vigour was still good due to the presence of subsurface moisture from regular winter rains. During the first week of December there was a cool change and 16 mm of rain fell. This provided the vines with welcome opportunity to 'freshen up'. The remainder of December and the first half of January were dry and warm with thankfully no heatwaves due to regular cool changes. From mid-January to mid-February however, hot conditions prevailed which delayed veraison. Harvest commenced relatively early due to hot conditions through most of January and February. On February 14 the hot conditions and indeed harvest were both brought to a sudden stop by a big downpour of rain. For the remainder of February conditions were mild with daytime temperatures cooler than average. These cooler conditions retained acid levels in grapes and slowed sugar development thus crucially allowed time for the all-important flavours to develop. The mild conditions continued through March, allowing ideal, even tannin and flavour development to occur in the red varieties.

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 where it was left to cold soak on skins for a period of 5 days before being inoculated with a specialist Cabernet Sauvignon yeast strain. Fermentation then ensued at a constant 22 – 25 degrees Celsius and the must was gently mixed twice daily. The wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then transferred back to fine-grained French oak barrels (40% new, 60% 2 – 3 year old) for maturation. After a period of 18 months oak maturation and minimal filtration, the wine was bottled in August 2016.

Winemaker Notes

At release, the wine is an intense red colour with a vibrant purple hue to the edge. The wine has an enticing, lifted aroma of ripe blackcurrants, choc mint, subtle spice and a hint of dried tomato leaf. The overall nose character is one of richness and elegance. On the palate it is a very well-balanced wine with ripe blackcurrant characters, along with chocolate and mint intermingling harmoniously with oak characters of cedar and subtle tobacco. There is an understated power to the wine, with layers of complexity building across the palate and then finishing elegantly with long, fine tannins. It is a generous wine yet retains poise and the elegance of great Cabernet Sauvignon.

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

Alc/Vol: 14.98%

Residual Sugar: 0.53 g/L

pH: 3.49

Acidity: 6.78 g/L

Block Information: St Andrews Vineyard, Blocks A70

Cellaring Potential: This wine is evolving well at release yet should cellar well to 2029 or possibly longer.