

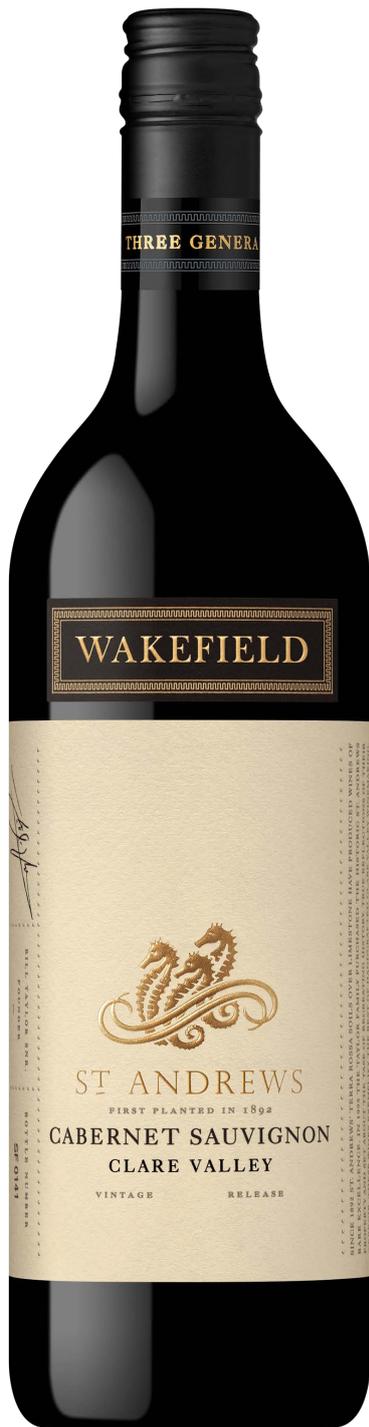
## TASTING NOTES



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.



## CABERNET SAUVIGNON 2015

### REGION & VINEYARD INFORMATION

Clare Valley

### VINTAGE CONDITIONS

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with further frost events recorded during this time. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the white varieties on the estate responding well for both yield and quality.

### 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 May 2017.

### 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.

### CELLARING NOTES

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

### TECHNICAL DETAILS

Alcohol	14.79%	Acid	7.42g/litre
PH	3.44	Residual Sugar	0.78