

## 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 2016

### REGION & VINEYARD INFORMATION

Clare Valley

### VINTAGE CONDITIONS

In the Clare Valley, rainfall was below average for the season, but it was not the amount that had the biggest impact; it was the timing. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. In fact, this was just one of the factors at play when it comes to the vintage being lauded as one of the greats. Firstly, the vines were 'stress free' heading into the winter period, creating the potential for a superior crop. Secondly, conditions were ideal during flowering and then lastly, the threat of frost did not eventuate. All these conditions combined to create what called be described as 'the perfect storm' for an excellent vintage.

### 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 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 November 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 for 10-15 years or possibly longer.

### TECHNICAL DETAILS

Alcohol	14.1%	Acid	6.92g/litre
PH	3.50	Residual Sugar	1.10