

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 2017

REGION & VINEYARD INFORMATION

Clare Valley

VINTAGE CONDITIONS

In the growing season leading up to vintage 2017, winter rainfall was above average, in fact for the full year, it was the wettest recorded since 2000. Soil temperatures remained very low due to the waterlogged conditions and the below average ambient temperatures recorded through the spring resulted in budburst occurring up to a month later than in recent years. Weather conditions during flowering however were favourable and hence fruit set was good across all varieties. Harvest began in late February and picking continued at a slow and steady rate until early May due to the prevailing mild conditions. Overall, or winemakers have declared the vintage to be above average vintage in terms of quantity and fruit quality.

OAK MATURATION

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 a period of 18 months oak maturation.

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

Alcohol	14.5%	Acid	7.28g/litre
PH	3.40	Residual Sugar	0.70g/litre

