



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.

CHARDONNAY 2012



Vintage conditions

Growing conditions leading up to vintage 2012 were relatively mild, with regular spring rains promoting excellent vine canopy growth. Budburst was approximately 10 days earlier than 'average', and this early start flowed through until harvest time with most varieties harvested 1 to 2 weeks earlier than in a 'typical' year. Harvest conditions were excellent with only one substantial rain event occurring during harvest. Whilst it happened after most white varieties were picked, it had a positive effect on the red varieties, appearing to freshen them up, particularly the dry-grown blocks. Ideal ripening and flavor development conditions persisted to the end of April when the majority of the harvest was completed. Overall, yields were somewhat lower than long-term averages but our winemakers report that quality is outstanding across all varieties, with intense colour and excellent flavour development.

Vinification

The aim is to craft a wine of delicacy and finesse that will age well. To this end, the grapes were harvested in the cool of the night before being gently whole berry pressed and then the extracted juice quickly chilled to around 8 degrees C. The entire process occurring within ~15 minutes of harvest to ensure the varietal characters are captured and retained. The juice was cold settled prior to being transferred to French oak barrels for fermentation. Battonage (lees stirring) was employed over a 10 week period after fermentation and the wine was further matured on lees to build mid-palate structure. The oak regime employed for this wine included predominantly French oak (tight-grained which is air seasoned for 3 years) - 20% new and the remaining 80% 1 to 2 year old. After minimal fining and filtration, the wine was bottled in October 2012.

Winemaker Notes

At release, the wine is a youthful pale straw colour with a slight green hue to the edges. It has ripe citrus fruit aromas along with stone fruit and a subtle flinty note. Enticing sweet spice and a vanilla oak lift add complexity to the bouquet. This is a medium-bodied yet sumptuous wine with an enjoyable creaminess to the mid-palate. Flavours of plump juicy fruit are evident along with cleansing citrus at the finish which has wonderful persistence and length from the use of quality French oak.

Harvest Dates: 10th March 2012
 Alc/Vol: 12.6%
 Residual Sugar: 1.84 g/L
 pH: 3.49
 Acidity: 5.52 g/L

Block Information: St Andrews vineyards, Angela block G30, planted with the French Bernard clone.

Cellaring Potential: Designed to drink superbly well upon release, it will also age gracefully with careful cellaring to 2020, possibly longer.