



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 2013



Vintage conditions

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first white varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

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 is 100% new French oak (tight-grained which is air seasoned for 3 years), sourced from a 'specialist' Burgundian supplier. After 10 months of oak maturation, then minimal fining and filtration, the wine was bottled in February 2014.

Winemaker Notes

At release, the wine is a youthful pale straw colour with vibrant 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: mid to end Feb 2014.
Night only.
Alc/Vol: 13.5%
Residual Sugar: 1 g/L
pH: 3.29
Acidity: 6.78 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 2021, possibly longer.