

TASTING NOTE



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 2014



Vintage conditions

In the Clare Valley, the growing season saw average autumn and winter rainfalls on the Taylor family estate vineyards. Although spring was relatively dry, the vine vigour was still good due to the presence of subsurface moisture from the regular winter rain events and in addition the relatively calm conditions during the spring period reduced the evapotranspiration of the vines. Summer started dry and warm but not overly hot although from mid January to mid February this changed with very hot conditions prevailing until the 14th February when a downpour occurred, slowing the ripening of grapes considerably. Most of the Chardonnay was harvested prior to the rain and the quality of the fruit was outstanding.

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, this year the yeast used was Cepage Chardonnay. 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 80% new & 20% 1 year old French oak (tight-grained which is air seasoned for 3 years), sourced from Louis Latour, a specialist Burgundian supplier. After 10 months of oak maturation, then minimal fining and filtration, the wine was bottled in February 2015.

Winemaker Notes

At release, the wine is a youthful pale straw colour with vibrant green hue to the edges. The wine has ripe stone fruit aromas along with hints of tropical fruit and subtle citrus zest. Enticing sweet spice, cashew nut 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 juicy white fleshed stone 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, night.
Alc/Vol: 13.46%
Residual Sugar: 1.32 g/L
pH: 3.2
Acidity: 7.75 g/L

Block Information: St Andrews vineyards, Angela block G30 & Victoria block V20 planted with the French Bernard clone.

Cellaring Potential: Designed to drink superbly well upon release, it will also age gracefully with careful cellaring to 2024, possibly longer.