



## 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 2015



#### *Vintage conditions*

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with further frost events recorded during this time. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the white varieties on the estate responding well for both yield and quality.

#### *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, the yeast used was Cepage Chardonnay. Battonage (lees stirring) was employed over a 9 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 April 2016.

#### *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 and savoury cashew nut from the French oak 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: 8th & 9th February, night only  
 Alc/Vol: 13.5%  
 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 2025, possibly longer.