

TASTING NOTES



WAKEFIELD®

ST ANDREWS

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.

CHARDONNAY 2016

REGION & VINEYARD INFORMATION

Clare Valley

VINTAGE CONDITIONS

In the growing season leading up to vintage 2016, rainfall was below average and whilst we saw only around 76% of the long term average fall, it was not the amount that had the biggest impact however; it was the timing of the rainfall. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. In fact, this was just one of the factors at play when it comes to vintage 2016 being lauded as one of the great vintages. Firstly, the vines were 'stress free' heading into the winter period, allowing them to store extra nutrients and creating the potential for a superior fruit crop in 2016. Secondly, conditions were ideal during flowering which set us up for good yields and then lastly, whilst it was a relatively dry spring, the threat of frost did not eventuate. All these conditions combined to create what called be described as 'the perfect storm' and the vineyard and winemaking team were excited about the quantity and quality of the fruit.

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 8 month 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 June 2017.

WINEMAKER NOTES

At release, the wine is a youthful pale straw colour with vibrant green hue to the edges. The wine has ripe white peach aromas along with hints of tropical fruit and subtle creamy oak. 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.

CELLARING NOTES

Designed to drink superbly well upon release, it will also age gracefully with careful cellaring to 2026, possibly longer.

TECHNICAL DETAILS

Alcohol	12.0%	Acid	6.21g/litre
PH	3.57	Residual Sugar	0.39

www.wakefieldwines.com



AWARDS & MEDALS



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AWARDS FOR ST. ANDREWS CHARDONNAY 2016

WINE SHOW

Catavinum World Wine & Spirit Competition 2018

TERRAVINO Mediterranean International Wine & Spirit Challenge 2017

Asia Wine Trophy 2017

Sommelier Challenge International Wine & Spirits Competition 2017

International Wine Awards 2017

AWARD

Gold

Gold

Gold

Gold

Gold