

## 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 2017

### REGION & VINEYARD INFORMATION

Clare Valley

### VINTAGE CONDITIONS

In the growing season leading up to vintage 2017, winter rainfall was above average, in fact for the full year, it was the wettest recorded since 2000. Soil temperatures remained very low due to the waterlogged conditions and the below average ambient temperatures recorded through the spring resulted in budburst occurring up to a month later than in recent years. Weather conditions during flowering however were favourable and hence fruit set was good across all varieties. Harvest began in late February and picking continued at a slow and steady rate until early May due to the prevailing mild conditions. Overall, our winemakers have declared the vintage to be above average vintage in terms of quantity and fruit 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 an 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 August 2018.

### 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 2027, possibly longer.

### TECHNICAL DETAILS

Alcohol	13%	Acid	6.22g/litre
PH	3.3	Residual Sugar	2.3