

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 2018

REGION & VINEYARD INFORMATION

Clare Valley

VINTAGE CONDITIONS

The growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this vintage, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, vintage was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage. In terms of the white varieties, these wines are highly aromatic with very pure and distinct varietal characters.

OAK MATURATION

Along with being 100% fermented in French oak, the wine was matured in 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 - for a period of 10 months prior to bottling.

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 for 10 years, possibly longer.

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.30g/litre
PH	3.30	Residual Sugar	1.30g/litre