



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.

RIESLING 2010



Vintage conditions

The 2010 growing season in the Clare Valley commenced with above average winter/ spring rainfall which filled profiles in the soil to saturation points not seen in the past three seasons. During flowering in November an unprecedented heat wave occurred; the Clare Valley experienced 13 consecutive days above 30°C. This heat-wave coincided with the peak of vine flowering, which resulted in reduced yields across almost all varieties at harvest. The heat-wave was finally broken by some much needed rainfall, which reinvigorated the vines enabling them to start growing again. While temperatures were a little higher than average for during late January and February, the evenings and mornings were cool and mild, contributing to favourable sugar and flavour ripening conditions and in particular, resulting in excellent delicacy and elegance in the Rieslings. The majority of source materials for this wine, vines on the A80 and A81 blocks, were hand pruned to one spur and then 'summer pruned' again to reduce vigor.

Vinification

The aim is to craft a wine of delicacy and finesse that will age well. To this end, the juice was extracted using gentle whole berry pressing to protect the delicate fruit flavours and prevent any extraction of course tannin. It is then chilled quickly to just under 10°C. The entire process occurring within -15 minutes of harvest to ensure the true varietal and regional characters are captured and retained. The juice was allowed to cold settle for 24 hrs before being racked off gross lees. A cool fermentation was carried out in stainless steel vessels, using a relatively neutral yeast strain to preserve varietal characteristics. The fermentation was completed to a natural level of dryness. Minimal fining and filtration was employed prior to bottling in July 2010.

Winemaker Notes

At release, the wine is a very pale straw colour with a slight green tinge to the edge. It displays zesty lemon and lime aromas along with faint orange blossom and talc. This particular Clare Riesling is still tight and restrained with a linear focus to the palate and purity of fruit flavours. There are lashings of fresh lemon/lime juice characters up front and a slate-like minerality across the mid-palate. It is backed up by a persistent and refreshing lime acid finish.

Harvest Dates: Late February and early
March 2010. Night only

Alc/Vol: 13%
Residual Sugar: 0.81 g/L
pH: 2.95
Acidity: 7.39 g/L

Block Information: St Andrews vineyards,
block A80 and A81, planted with the clones
GM239, GM198, and 'Pewsey Vale'.

Cellaring Potential: Under ideal conditions
this wine should cellar well to 2025, possibly
longer.