



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 2012

*Vintage conditions*

Growing conditions leading up to vintage 2012 were relatively mild, with regular spring rains promoting excellent vine canopy growth. Budburst was approximately 10 days earlier than 'average', and this early start flowed through until harvest time with most varieties harvested 1 to 2 weeks earlier than in a 'typical' year. Harvest conditions were excellent with only one substantial rain event occurring during harvest. Whilst it happened after most white varieties were picked, it had a positive effect on the red varieties, appearing to freshen them up, particularly the dry-grown blocks. Ideal ripening and flavor development conditions persisted to the end of April when the majority of the harvest was completed. Overall, yields were somewhat lower than long-term averages but our winemakers report that quality is outstanding across all varieties, with intense colour and excellent flavour development. 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 coarse phenolic character. 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 September 2012.

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: mid to late February
2012. Night only.

Alc/Vol: 12.25%
Residual Sugar: 0.16 g/L
pH: 3
Acidity: 7.79 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 2028, possibly
longer.