



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 2014

*Vintage conditions*

The growing season leading up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate. During winter, the average daily temperatures were more or less average, resulting in the first budburst occurring at the normal time of late August. The rainfall for spring was 72 mm below average; however vine vigour was still good due to the presence of subsurface moisture from regular winter rains. During the first week of December there was a cool change and 16 mm of rain fell. This provided the vines with welcome opportunity to 'freshen up'. The remainder of December and the first half of January were dry and warm with thankfully no heatwaves due to regular cool changes. From mid-January to mid-February however, hot conditions prevailed which delayed veraison, although soon after overnight temperatures dropped to 1°C cooler than average, which favoured fruit ripening and flavour development in the white fruit. Harvest commenced relatively early due to hot conditions through most of January and February. Almost all white varieties were picked by mid-February. On February 14 the hot conditions and indeed harvest were both brought to a sudden stop by a 55 mm downpour of rain. Within a week after the rainfall, most of the Riesling was harvested with the winemakers impressed with the balance of natural acidity achieved in the vineyards.

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 phenolic character. It is then chilled quickly to just under 10 degrees 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 2014.

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: 12th & 13th February
2014
Alc/Vol: 11.5%
Residual Sugar: 0.07 g/L
pH: 2.98
Acidity: 7.12 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 2034, possibly longer.