



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 2015



Vintage conditions

The growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall, around 14% above the long term average. During the vine's dormancy period over winter, the average temperatures were in line with the long term averages, although minimum temperatures were marginally higher. After 10mm of rainfall at the beginning of August 1st, only 6.6mm fell during the remainder of the month making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with four minor and three major frost events recorded during this time; the last and most severe occurred in mid-October. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down around 20 - 25% on average. December and January were relatively mild, with 55mm of rain falling during the second week of January. The timing of this rainfall was excellent, as veraison had not yet started, hence we found very little splitting. The moisture was a welcome relief after such a dry spring, with the white varieties on the estate responding well for both yield and quality.

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 2015.

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: 10th & 11th February
2015, Night only
Alc/Vol: 12.9%
Residual Sugar: 0.3 g/L
pH: 2.95
Acidity: 9.15 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 2035, possibly
longer.