



## 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 2016

*Vintage conditions*

In the growing season leading up to vintage 2016, rainfall was below average and whilst we saw only around 76% of the long term average fall, it was not the amount that had the biggest impact however; it was the timing of the rainfall. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. In fact, this was just one of the factors at play when it comes to vintage 2016 being lauded as one of the great vintages. Firstly, the vines were 'stress free' heading into the winter period, allowing them to store extra nutrients and creating the potential for a superior fruit crop in 2016. Secondly, conditions were ideal during flowering which set us up for good yields and then lastly, whilst it was a relatively dry spring, the threat of frost did not eventuate. All these conditions combined to create what could be described as 'the perfect storm' and the vineyard and winemaking team were excited about the quantity and quality of the fruit as they commenced harvesting. Of the whites, both the Chardonnay and Riesling varieties look particularly outstanding but with general reports of amazing flavour and acid structure being applied across all varieties.

*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 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 2016.

*Winemaker Notes*

At release, the wine is a very pale straw colour with a slight green tinge to the edge. The nose displays zesty lemon and lime aromas along with faint orange blossom and talc. The wine has been crafted for longevity so at release, it is tightly restrained with a linear acid line, peaking in the mid-palate. There are lashings of freshly squeezed lemon/lime juice characters up front, well-balanced by a slate-like mineral character. It is backed up by a persistent and refreshing finish which all bodes well for a wine that will delight in its youth but also age gracefully in the cellar.

Harvest Dates: end of February 2016,  
night only  
Alc/Vol: 12.7%  
Residual Sugar: 0.2 g/L  
pH: 2.8  
Acidity: 8.95 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 2036, possibly  
longer.