

TASTING NOTES



WAKEFIELD®

ST ANDREWS

NAMED AFTER THE HISTORIC PROPERTY FIRST ESTABLISHED IN 1892. A TRUE REFLECTION OF THE TERROIR, ST ANDREWS WINES EXEMPLIFY THE VERY BEST OF HANDCRAFTED CLARE VALLEY WINEMAKING.



RIESLING 2019

REGION & VINEYARD INFORMATION

Clare Valley

VINTAGE CONDITIONS

In the growing season leading up to vintage, the Clare Valley experienced quite challenging conditions with winter rainfall well under the long term averages and then periods of frost and hail delivered less than ideal conditions for flowering and fruit set. As we progressed into the January ripening period, the challenges continued with extensive periods of hot weather. Thankfully in February the conditions moderated, reflecting a more Mediterranean climate with daytime temperatures far more ideal for ripening. Our winemaking team report that whilst yields are down, good quality exists amongst both the red and white varieties from this vintage.

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 is employed prior to bottling.

WINEMAKER NOTES

At release, the wine is a very pale green/straw colour with a slight green tinge to the edge. It displays vibrant lime aromas with hints of lemon and faint floral notes. The wine has a mouth watering crispness with flavours of lime and lemon underpinned by minerality to give a beautiful linear focus to the palate and balancing the purity of fruit flavours.

CELLARING NOTES

Under ideal conditions this wine should cellar well to 2038, possibly longer.

TECHNICAL DETAILS

Alcohol	12.5%	Acid	9.08g/litre
PH	2.80	Residual Sugar	0.2g/litre