



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.

SHIRAZ 2004



Vintage conditions

Winemakers have described 2004 as one of the great red vintages in the Clare Valley. Seasonal influences were more dramatic than usual. From early October through to the end of vintage, Clare experienced less than half the long-term rainfall for that period. November was warmer than average, December the hottest for some time and then January was one of the coolest on record. At the beginning of February a heatwave descended upon the region and for sixteen days the average maximum temperature was 37.9°C. Vintage commenced early, although ripening slowed when the temperatures returned to more normal levels and it ended up being a long, drawn-out vintage. The Shiraz was one of the highlights with the wines exhibiting generosity of flavour with ripe tannin structure, good varietal character and excellent colour. The vines from which the fruit for this wine was sourced were low-yielding at around 3 - 4 tonnes per acre.

Vinification

The flavour and aroma spectrum sought for this premium wine includes black olives, spice, cinnamon, licorice and subtle violet and this was achieved under ripening ideal conditions. Once harvested, the grapes were quickly and gently de-stemmed, leaving the berry in tact as much as possible to preserve these varietal flavours and aromas. The fruit was cold soaked for maximum colour and flavour extraction before being transferred to static stainless steel tanks for primary fermentation using the L2226 Rhone yeast strain. Fermentation continued uninterrupted at a constant 22 - 28° C for a period of 10 days after which the wine was pressed using a pneumatic bag press. After primary fermentation, the wine was pressed to 'Prestige' American oak barrels for secondary, malolactic fermentation (MLF). These barrels are hand-selected based on grain-grade and are water-bent rather than fire bent to reduce the aggressive nature of the American oak tannins and to produce a rounder, more elegant palate. After racking (post MLF), the wine is returned to oak for maturation for a period of 14 months. Prior to bottling, the wine is fined and earth filtered before being bottled in March 2007.

Winemaker Notes

At release, the wine has a developing brick red colour with a deep crimson heart. The wine has enticing and complex aromas of plum fruit, violets, spice and creamy vanillin from maturation in American oak. This is a mouth filling wine which has richness to its texture yet still retains certain elegance. Fruit flavours of purple berries are evident along with subtle spice and faint cedar that provide added complexity. There is pleasurable warmth to the palate and the finish is long and persistent.

Harvest Dates: The 23rd - 30th of March. Early morning.

Alc/Vol: 14.4%
Residual Sugar: 0.1 g/L
pH: 3.65
Acidity: 5.93 g/L

Block Information: St Andrews vineyard, block A3 Small quantities were also selected from the Old Lands block S50, and the 40 and 80 acre block. The latter contains some of the oldest vines on the Taylor family estate.

Cellaring Potential: Evolving well at release yet should cellar well to 2014 possibly longer.