



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 2006



Vintage conditions

The overall conditions during the growing season leading up to the 2006 vintage were very favourable. There were good winter and spring rains with the yearly total slightly above average. Conditions from September through December were close to average except that October was wetter than usual. January was considerably hotter than the previous year due to a heatwave which occurred just after the middle of the month, but, given the very mild lead up to January, the vines were in excellent condition and held up well. The weather in February is always critical to the overall outcome of vintage and temperatures consistently in the upper-twenties provided ideal conditions for ripening. March was warm and although there was significant rain late in the month it had little or no effect on the fruit that was still to be picked. Consistency is one of the hallmarks of the Clare Valley and 2006 has seen another vintage in which the unique geography and favourable climate have allowed the production of high quality fruit. The St Andrews vineyard, from which the fruit was sourced, delivered an average yield of not more than two and a quarter tonnes per acre. The fruit showed exceptional potential even at an early stage of fruit set.

Vinification

Once harvested, the grapes for this wine were taken the short distance to the winery where they were gently de-stemmed to protect the vibrant fruit characters and minimise any maceration and extraction of harsh tannins. The fruit was then transferred to headless barrels and inoculated with a specialist Shiraz yeast strain for fermentation. The fermenting must was then hand-plunged twice daily to aid gentle extraction before being pressed and transferred back to the same oak barrels to complete its secondary malolactic fermentation. After completing malolactic fermentation, the wine was racked off lees prior to final blending. The blended wine was then transferred to a mixture of fine-grained French and American oak barrels and matured for 12 months prior to filtering and bottling in March 2009.

Winemaker Notes

At release, the wine has a developing brick red colour with a deep crimson heart. The colour is beginning to show very subtle signs of development. The wine has a brooding, savoury complex yet thoroughly enticing aroma. Mouth-watering wafts of chocolate, mocha, toffee and cream intertwine with plum, aniseed and rich berry fruit. The palate is a mouthful of round completeness. The fruit flavours and oak weight are in absolute balance bringing harmony and grace to the palate from start to finish. This is a generous yet elegant wine that showcases Clare Valley Shiraz at its best.

Harvest Dates: End March - beginning
April 2006. Night &
early am
Alc/Vol: 14.6%
Residual Sugar: 0.36 g/L
pH: 3.4
Acidity: 6.55 g/L

Block Information: St Andrews vineyard, block A30. Small quantities were also selected from the Old Lands block S50, and the 40 and 80 acre blocks. The latter contains some of the oldest vines on the family estate.

Cellaring Potential: Evolving well at release yet should cellar well to 2018 with the wine peaking at around 2014.