



## 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 2009



#### *Vintage conditions*

Vintage 2009 was near on perfect in the Clare Valley. It was characterized by optimal growing conditions – warm days (average max temp 31.8), and cool nights (average min temp 4.4C). The growing season for 2009 began with soil moisture levels at or near full capacity due to the very welcome rains in August 2008. Mild weather continued during December and January, gradually warming to the point where we experienced ‘that heat-wave’. Thankfully, due to December rainfall, the vines had not yet begun veraison, so in the heat, they simply shut down for about 10 days. Strong canopies protected the fruit and mature leaves withstood the high temperatures. Fortunately, when the heat subsided the region entered a period of perfect ripening weather with mild days and cool nights. The Shiraz from vintage 2009 are exceptionally well balanced wines; showing rich, varietal fleshy fruit flavours. 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.

#### *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 water-bent American oak barrels and matured for 12 months prior to filtering and bottling in March 2011.

#### *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 to end of April  
2009. Night & early am.  
Alc/Vol: 14.5%  
Residual Sugar: 1.47 g/L  
pH: 3.55  
Acidity: 6.38 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 2020 with the wine peaking at around 2019.