



## 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 2010



#### *Vintage conditions*

The 2010 growing season in the Clare Valley commenced with above average winter/spring rainfall which filled profiles in the soil to saturation points not seen in the past three seasons. During flowering in November an unprecedented heat wave occurred; the Clare Valley experienced 13 consecutive days above 30°C. This heat-wave coincided with the peak of vine flowering, which resulted in reduced yields across almost all varieties at harvest. The heat-wave was finally broken by some much needed rainfall, which reinvigorated the vines enabling them to start growing again. While temperatures were a little higher than average for during late January and February, the evenings and mornings were cool and mild, contributing to favourable sugar, flavour and tannin ripening conditions and in particular, resulting in wines of extraordinary character.

#### *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 September 2012.

#### *Winemaker Notes*

At release, the wine has a deep crimson colour with a purple hue to the edge. The wine has powerful, enticing aromas of rich, ripe berry fruit along with juicy black plum and cherry. Mouth-watering wafts of spice and mocha oak invite you to taste. On the palate, the wine is all power with rich, ripe black fruits layered with lashings of coffee, chocolate and spice from high quality oak. The palate builds further with well-balanced, mouth filling chewy tannins delivering a very luscious, generous wine with textural complexity. A real presence on the palate, this is a powerful wine on the front and mid palate, builds to the finish, but ending well with a soft finish and persistence of ripe red fruits, cherry and spiced plum flavours.

Harvest Dates: late Feb to mid March  
2010. Night & early morning.

Alc/Vol: 14.4%  
Residual Sugar: 0.33 g/L  
pH: 2.46  
Acidity: 6.33 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: This wine is evolving well at release yet should cellar well to 2025 or possibly longer.