



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 2012

*Vintage conditions*

Growing conditions leading up to vintage 2012 were relatively mild, with regular spring rains promoting excellent vine canopy growth. Budburst was approximately 10 days earlier than 'average', and this early start flowed through until harvest time with most varieties harvested 1 to 2 weeks earlier than in a 'typical' year. Harvest conditions were excellent with only one substantial rain event occurring during harvest. Whilst it happened after most white varieties were picked, it had a positive effect on the red varieties, appearing to freshen them up, particularly the dry-grown blocks. Ideal ripening and flavor development conditions persisted to the end of April when the majority of the harvest was completed. Overall, yields were somewhat lower than long-term averages but our winemakers report that quality is outstanding across all varieties, with intense colour and excellent flavour development.

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 high quality water-bent American oak barrels and matured for 12 months prior to filtering and bottling in October 2013.

Winemaker Notes

At release, the wine has a deep crimson colour with a purple hue to the edge. The wine has complex and enticing bouquet of dark berry fruit along with juicy black plum, spice, cedar and hints of chocolate and roasted coffee. On the palate, the wine is rich and complex with layers of dark berry fruits layered with lashings of coffee, chocolate and spice from high quality oak. The palate builds further with well-balanced, elegant tannins delivering a very generous and complete wine with textural complexity and long, persistent flavours.

Harvest Dates: 2nd March to 9th March
2014. Night & early morning
Alc/Vol: 14.3%
Residual Sugar: 0.29 g/L
pH: 3.65
Acidity: 6.24 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 2028 or possibly longer.