



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 2013



Vintage conditions

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first white varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

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 hand-plunged twice daily to aid gentle extraction and then the wine was left to soak on skins for a further 2 weeks. Once pressed, the wine was then 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 20 months prior to filtering and bottling in June 2015.

Winemaker Notes

At release, the wine has a deep red 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 flavour. Dark berry fruits combine with lashings of coffee, chocolate and spice from high quality oak. The fruit and oak weight create a multidimensional palate which is defined with well-balanced, elegant tannins. This is a very generous wine with textural complexity and long, persistent flavours.

Harvest Dates: 21st February & 7th March, Night and early morning

Alc/Vol: 14.29%
Residual Sugar: 0.63 g/L
pH: 3.63
Acidity: 6.82 g/L

Block Information: St Andrews vineyard, block E30, E40. Small quantities were also selected from the Eighty 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.