



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 2014



Vintage conditions

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate vineyards. During winter, the average daily maximum temperature was in line with long term averages, resulting in the first budburst occurring at the normal time of late August. The rainfall for spring was below average; however vine vigour was still good due to the presence of subsurface moisture from regular winter rains. During the first week of December there was a cool change and 16 mm of rain fell. This provided the vines with welcome opportunity to 'freshen up'. The remainder of December and the first half of January were dry and warm with thankfully no heatwaves due to regular cool changes. From mid-January to mid-February however, hot conditions prevailed which delayed veraison. Harvest commenced relatively early due to hot conditions through most of January and February. On February 14 the hot conditions and indeed harvest were both brought to a sudden stop by a big downpour of rain. For the remainder of February conditions were mild with daytime temperatures cooler than average. These cooler conditions retained acid levels in grapes and slowed sugar development thus crucially allowed time for the all-important flavours to develop. The mild conditions continued through March, allowing ideal, even tannin and flavour development to occur in the red varieties.

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 18 months prior to filtering and bottling in June 2016.

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 licorice, 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: 3rd to 20th March, night and early morning
 Alc/Vol: 14.45%
 Residual Sugar: 0.69 g/L
 pH: 3.47
 Acidity: 6.51 g/L

Block Information: St Andrews vineyard, blocks A30, & E40. Small quantities were also selected from the Lodden, Eighty Acres and 'S' blocks. These contain some of the oldest vines on the family estate.

Cellaring Potential: This wine is evolving well at release yet should cellar well to 2029 or possibly longer.