

TASTING NOTES



WAKEFIELD®

ST ANDREWS

NAMED AFTER THE HISTORIC PROPERTY FIRST ESTABLISHED IN 1892. A TRUE REFLECTION OF THE TERROIR, ST ANDREWS WINES EXEMPLIFY THE VERY BEST OF HANDCRAFTED CLARE VALLEY WINEMAKING.



SHIRAZ 2015

REGION & VINEYARD INFORMATION

Clare Valley

VINTAGE CONDITIONS

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with further frost events recorded during this time. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the vines on the estate responding well for both yield and quality. Clare Valley - St Andrews vineyard, blocks G70. Small quantities were also selected from the Eighty Acres and 'S' blocks. These contain some of the oldest vines on the family estate.

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.

WINEMAKER NOTES

At release, the wine has a concentrated ruby red colour with a dark mahogany hue to the edge. On the nose, the wine is complex and enticing with red berry fruits, dark chocolate, dusty spice, and hints of charcuterie, cigar box 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.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	14.26%	Acid	7.02g/litre
PH	3.57	Residual Sugar	0.99