

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 2016

REGION & VINEYARD INFORMATION

Clare Valley

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.

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. Mouth-watering wafts of spice and mocha oak invite you to taste. 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.

CELLARING NOTES

This wine is evolving well at release yet should cellar well for 10-15 years.

TECHNICAL DETAILS

Alcohol	15.1%	Acid	6.68g/litre
PH	3.4	Residual Sugar	1.1

