



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 2019

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season leading up to vintage 2019 saw lower than average winter and spring rainfall. This, along with some hail and frost events, affected yields overall. There were some extreme weather conditions during the growing season, including the lowest temperature recorded in spring and the highest ever temperature in summer, but overall, the vines showed great resilience. Whites have retained good acidity while the reds were sun-blessed and are showing great colour and due to the smaller bunch numbers, varietal intensity. Overall, wine quality is strong with intense flavours and colours across the classic Clare Valley varieties.

COLOUR

At release, the wine has a concentrated ruby red colour with a dark purple hue to the edge.

NOSE

The wine has ripe and concentrated aromas of violets, dark plum and liquorice. Concentrated layers of creamy American oak complex the enticing bouquet.

PALATE

This is a voluptuous wine with great mid palate expression, layers of flavour and yet great balance. Fresh red berry fruits are cradled across the palate by mocha and vanilla spice flavours from high quality oak. The barrel fermentation results in a wine that has well integrated fruit and oak and harmonious, elegant flavours and a long persistent finish.

OAK MATURATION

All of the fruit for this wine was fermented in headless American oak barrels and left to soak on skins for 2 weeks. Post fermentation, the wine was matured for 18 months in the same high quality water-bent American oak barrels.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.80g/litre
PH	3.50	Residual Sugar	0.50g/litre

