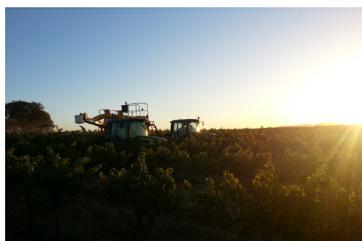




## TAYLORS WINES VINTAGE REPORT 2014



### HARVEST 2014

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate vineyards; only 4% above the long term averages. During winter, the average daily minimum temperature at the Estate was 2°C warmer than average, although 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 72 mm below average, which unfortunately increased frost risk. Subsequently, five minor frost events were recorded during this time, followed by a major event on the morning of Sunday November 10. Approximately 80 ha of low lying and mid slope vineyard was affected by the frost, but fortunately, only minimal levels of fruit loss occurred. Following this, a minor frost event occurred on Friday November 22; the latest recorded at the estate since the late 90's. Although spring was relatively dry, the vine vigour was still good due to the presence of subsurface moisture from the regular winter rain events and in addition the relatively calm conditions during the spring period reduced the evapotranspiration of the vines. During the critical phenological stages of budburst and flowering, conditions were very favourable, resulting in ideal fruit set and making the prospect of reaching above average yields very likely. During the first week of December there was a cool change and 16 mm of rain fell over the 4th & 5th December. 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 occurred with average daily maximum temperatures being over 35°C and a heatwave between 13th Jan and 18th Jan delayed veraison of the whites and early reds, with the vines shutting down during this period. Following this period, overnight temperatures dropped to 1°C cooler than average, which favoured fruit ripening and flavour development in the white fruit. Daytime hot conditions continued from late January to early February and harvest began on 4th of Feb with Chardonnay followed the day after by Semillon. Almost all white varieties were picked by mid-February with the exception of some Riesling and Viognier blocks. On February 14 the hot conditions and indeed harvest were both brought to a sudden stop by a 55 mm downpour of rain. Within a week after the rainfall, most of the Riesling was able to be harvested with thankfully, no botrytis disease incidence. For the remainder of February conditions were mild with daytime temperatures 6°C cooler than average. These cooler conditions increased 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. The last grapes were harvested from the estate on the 29th April.

### VINTAGE 2014

The total grape intake to the Taylors winery during vintage 2014 was just over 7,900 tonne with 36% coming in from the estate and the remainder from grower partners. From the outset, it was a vintage that felt more controlled as environmental factors played less of a role in determining when fruit was to be picked which is always the winemakers' preference. Once the fruit started coming into the winery, early indications in terms of natural acidity and flavour profiles in the whites and colour and tannin analysis in the reds were positive indeed. As is always the case, many new trials were planned for this vintage including expanding our premium oak barrel sourcing to introduce some more diversity into the oak regime for the wines. The winemakers also ensured that a higher volume of red fruit was cold soaked compared to previous years, which has had a positive effect on the wine colour. In addition, some innovative measures were employed to extend the period of time our St. Andrews Shiraz fruit could be left on skins when undergoing open barrel fermentation. Some 'food-grade' silicon sheeting was sourced and our cellar hands ingeniously devised a way to secure it to the tops of the barrels to form a 'lid' – not as easy as it sounds but the result was brilliant! By August after every vintage and once the wines have completed fermentation, the Taylor family members along with the winemaking and viticulture team complete an assessment of all of the wines from that vintage. The white wine tasting is held in July and the red wines are assessed in August after the wines have completed malolactic fermentation. From vintage 2014 the general consensus was that the Shiraz and Cabernet Sauvignon were absolute highlights. Both varieties from the Clare Valley were extremely strong and also the wines crafted from fruit sourced for the Jaraman range from McLaren Vale and Coonawarra. Merlot from the Clare valley estate vineyards also looked first class. In fact, the longer, drawn-out vintage conditions ensured all of the red varieties of the exhibited intense varietal characters. Of the whites, the standout was Riesling – the winemakers impressed with the balance of natural acidity achieved in the vineyards. Pinot Gris was kept pure and free from colour taint with the use of 'in the field' juice separation technology in the form of a screen fitted inside the harvest bin - another brilliant innovation from our in-house maintenance team. All in all, the winery team are pleased with the results of their efforts over vintage 2014 and look forward to releasing another collection of fine wines for everyone to enjoy.

Mitchell Taylor

### WEATHER DATA FOR SEASON 2013 / 2014

	Leaf fall		Dormancy		Budburst		Fruit Development		Veraison	Harvest		
	May-13	Jun-13	Jul-13	Aug-13	Sep-13	Oct-13	Nov-13	Dec-13	Jan-14	Feb-14	Mar-14	Apr-14
<b>Monthly Rainfall (mm)</b>	59.2	71.8	54.0	68.2	49.8	30.4	4.6	24.6	8.0	58.4	28.0	64.8
<b>YTD Rainfall (mm)</b>	59.2	131.0	185.0	253.2	303.0	333.4	338.0	362.6	370.6	429	457.0	521.8
<b>Av. Daily Max (°C)</b>	18.8	13.6	13.6	14.6	20.4	22.5	24.8	28.2	32.4	30.5	26.6	21.5
<b>Max Temp (°C)</b>	28.8	17.3	17.8	20.8	26.5	34.8	36.5	40.8	42.5	43.3	34.6	34.8
<b>Lowest Maximum (°C)</b>	14.0	10.6	8.3	10.0	13.6	13.8	17.3	15.5	20.8	19	17.3	16.1
<b>Days over 35°C</b>	0	0	0	0	0	0	1	4	13	9	0	0
<b>Av Daily Min (°C)</b>	8.8	5.2	5.8	6.1	7.6	7.1	7.6	11.9	14.5	14.7	11.3	9.7
<b>Min Temp (°C)</b>	2.3	-0.5	0.0	-0.5	0.9	-0.5	-0.5	6.1	6.6	8.3	3.3	1.8
<b>Highest Minimum (°C)</b>	15.7	12.8	12.6	11.4	12.8	16.1	18.3	21.6	23.6	24.5	20.8	17.6
										<b>Mean January Temp</b>	<b>21.9</b>	