

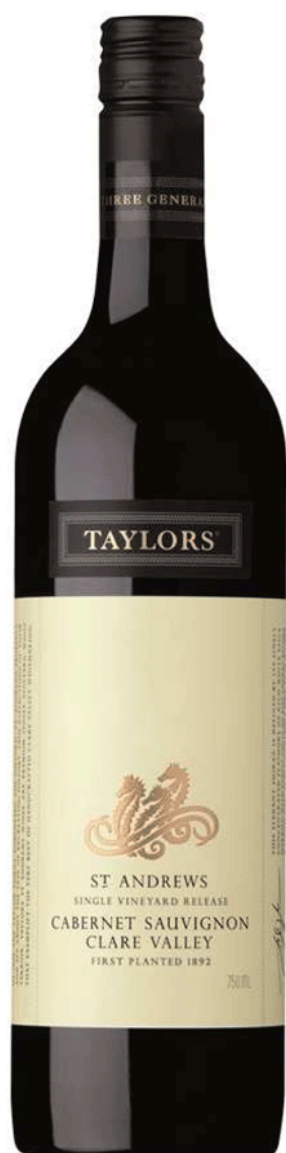
## T A S T I N G   N O T E



## 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.

## CABERNET SAUVIGNON 2013

*Vintage conditions*

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first white varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

*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 stainless steel tanks where it was left to cold soak on skins for a period of 5 days before being inoculated with a specialist Cabernet Sauvignon yeast strain. Fermentation then ensued at a constant 22 – 25 degrees Celsius and the must was gently mixed twice daily. The wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then transferred back to fine-grained French oak barrels (50% 1 year old, 50% 2 – 3 year old) for maturation. After a period of 18 months oak maturation and minimal filtration, the wine was bottled in August 2015.

*Winemaker Notes*

At release, the wine is a deep, dark garnet colour with a subtle purple hue to the edge. The wine has an enticing, lifted bouquet of violets, blackcurrants, blackberry and a hint of chocolate. The overall aroma is one of understated richness and elegance. On the palate it is a very well-balanced wine with ripe black fruit characters, coffee and chocolate interweaving harmoniously. There is an understated power to the wine, with layers of complexity building across the palate and then finishing elegantly with long, fine tannins. It is a generous wine yet retains poise and the elegance of great Cabernet Sauvignon.

Harvest Dates: 8th to 15th March 2013.  
Night & early morning.  
Alc/Vol: 14.69%  
Residual Sugar: 0.5 g/L  
pH: 3.5  
Acidity: 6.72 g/L

Block Information: St Andrews Vineyard, Blocks A70 – planted in the river flats or on a gentle east-facing slope, in the wind shadow. The soils are predominantly red loam with chalky limestone substrate.

Cellaring Potential: This wine is evolving well at release yet should cellar well to 2028 or possibly longer.

Safra 2012. Almoço em 06/05/2017. Chácara Colombo.