



TAYLORS®

OF CLARE VALLEY

2008 Vintage Clare Valley - Red Wines

The 2008 vintage was a remarkable one, the second straight drought vintage, with water in short supply. Yields were good but the vintage was a particularly fast one, with 13 straight days of temperatures over 35C ensuring the reds that were still on the vines, particularly cabernet, needed to be picked over a very short period.

While the whites and most of the reds had been picked by the time the heatwave hit, the speed of ripening meant every inch of winery space was put to use.

"The vintage started on the same day – February 7 – as in 2007 and it was one of the fastest we've ever experienced," says winemaker Adam Eggins. "We were ready for that as we'd seen the same thing in 2005 and 2007. We've learnt that we need to increase our intake capacity to be able to make the best possible wines in years like this. In other parts of South Australia wineries did not have enough capacity to process the grapes and a lot of fruit was spoiled on the vine. These short vintages mean you get into the ripeness zone very quickly and need to pick at the right moment to grab the flavours."

"All the Clare fruit looks good but we are predicting some very special shiraz" he says.

"The fruit came in with hauntingly rich colours, and while alcohol levels were marginally higher they were nowhere near as scary as some other regions."