



ST ANDREWS

CHARDONNAY 2024

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.



VINTAGE RELEASE: 2024

COLOUR

At release, the wine is a pale straw colour with a faint green hue and brilliant clarity.

NOSE

Delivers aromas of nectarine, white peach, and pear, with hints of lime, melon, and subtle tropical notes. French oak adds layers of savoury biscuit and crème brûlée. A touch of honeydew and toast lingers on the finish.

PALATE

Reveals juicy white peach, lime and subtle sherbet-like citrus, wrapped in creamy French oak. The result is fresh, vibrant fruit framed by crunchy acidity with a silky, graceful finish. The warm 2024 vintage delivered a wine of both elegance and power, with a long, lingering finish.

OAK MATURATION

Following fermentation in barrel, the wine was matured in fine-grained Burgundian oak barriques, both new and old, for nine months, before being bottled.

CELLAR NOTES

Crafted for immediate enjoyment but should cellar well to 2034.

VINTAGE CONDITIONS

The season progressed smoothly, with ideal ripening weather and minimal rainfall. Early harvest dates reflected the season's warmth, which produced fruit of outstanding ripeness, concentration, and purity.

REGION

Clare Valley.

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.50 g/litre
PH	3.30	Residual Sugar	1.1 g/litre

TAYLORS