



TAYLORS®

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.

CHARDONNAY 2020

REGION

Clare Valley.

VINTAGE CONDITIONS

The season for vintage 2020 started with challenging weather events that included spring frosts at budburst and then hot and windy conditions during flowering. The summer brought bushfires and other wild weather. One minute there was searing heat and the next, heavy rain and chilly, gusty wind! February saw weather conditions return to normal and a nice fall of rain invigorated the vines prior to harvest commencing. Into March, the weather remained relatively mild and harvest progressed smoothly and steadily. While it was a very tough year for growers, the quality of the fruit was high, which is heartening.

COLOUR

At release, the wine is a youthful pale straw colour with vibrant green hue to the edges.

NOSE

The wine has ripe white peach and nectarine aromas along with hints of tropical fruit and subtle chantilly cream. Enticing sweet spice and savoury cashew nut from the French oak add complexity to the bouquet.

PALATE

This is a medium-bodied yet sumptuous wine with an enjoyable creamy texture to the mid-palate. Flavours of juicy peach, nectarine and apricot stone fruit are evident along with toasted cashew nut from quality French oak maturation. The finish is long and persistent.

OAK MATURATION

The wine was matured for 10 months in a combination of French oak (10% new) and American oak (10% new, balance 3 – 4 year old) barrels prior to final blending and bottling.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13.0%	Acid	5.88 g/litre
PH	3.20	Residual Sugar	0.70 g/litre

