



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 2022

REGION

Clare Valley.

VINTAGE CONDITIONS

In the lead up to vintage 2022 we experienced relatively mild and unusually wet conditions throughout January which delayed veraison to around 2 weeks later than average. Into February, mild conditions prevailed for most of the month and then it warmed up over the last few days. The mild weather conditions continued into March with comfortably warm days and mild, cool nights along with minimal rainfall which resulted in near perfect ripening conditions with little to no disease pressure. Overall, our winemakers are reporting excellent quality from the vintage.

COLOUR

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

NOSE

The wine has ripe melon and nectarine aromas along with hints of savoury biscuit. Enticing sweet spice and savoury toasted cashew nut from the French oak add complexity to the bouquet.

PALATE

This is a medium-bodied, elegant wine with flavours of white peach and nectarine stone fruit along with toasted cashew nut notes from quality French oak maturation. The wine is full flavoured yet still graceful with crisp acidity keeping the wine fresh and vibrant and the oak character providing support for the fruit. The finish has wonderfully haunting persistence and length.

OAK MATURATION

Along with being 100% fermented in French oak, the wine was matured in 80% new & 20% 1 year old French oak (tight-grained which is air seasoned for 3 years), sourced from Louis Latour - a specialist Burgundian supplier - for a period of 14 months prior to bottling.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	12.5%	Acid	6.10g/litre
PH	3.30	Residual Sugar	1.70g/litre

