



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 2023

REGION

Clare Valley.

VINTAGE CONDITIONS

In the lead up to vintage 2023, cold and wet conditions prevailed, resulting in delayed ripening across many varieties. The extended growing season provided excellent hang time, allowing for greater flavour development and enhanced aromatic expression. Chardonnay thrived under the cooler conditions, developing pristine fruit characters, refined acidity, and delicate, perfumed aromatics. Overall, the season produced wines of remarkable elegance, finesse, and natural balance, with our winemakers particularly impressed by the vibrancy and structure of the Chardonnay.

COLOUR

At release, the wine is a brilliant light straw colour with a faint green-golden hue to the rim.

NOSE

The wine has lifted aromas of nectarine, white pear and melon, with subtle hints of lime and faint tropical fruits. Savoury biscuit notes and a touch of yeastiness add complexity, while a delicate flinty character and subtle French oak contribute further layers to the bouquet. Overall, the nose is youthful yet beautifully composed at release.

PALATE

This is a medium-bodied, elegant wine with generous flavours and a supple, oily texture. There are notes of fleshy stone fruits supported by a fine acid line that keeps the palate fresh and vibrant. Quality French oak plays a subtle, supportive role, adding structure and framework without overpowering the fruit. The finish is long, intricate, and full of intrigue, with the cool 2023 La Niña season delivering beautiful lightness and natural acidity.

OAK MATURATION

The wine was matured in a selection of fine-grained Burgundian oak barriques, comprising 50–60% new, approximately one-third 1-year-old, and the balance 3–5-year-old barrels.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.20g/litre
PH	3.40	Residual Sugar	0.6g/litre

