



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.

CABERNET SAUVIGNON 2010

REGION

Clare Valley

VINTAGE CONDITIONS

The 2010 growing season in the Clare Valley commenced with above average winter/spring rainfall. During flowering in November an unprecedented heat wave occurred; the Clare Valley experienced 13 consecutive days above 30 degrees C. This heat-wave coincided with the peak of vine flowering, which resulted in reduced yields. The heat-wave was finally broken by some much needed rainfall, which reinvigorated the vines. While temperatures were a little higher than average during late January and February, the evenings and mornings were cool and mild, contributing to favourable sugar, flavour and tannin ripening conditions resulting in wines of extraordinary character.

COLOUR

At release, the wine is a dark red colour with a faint brick red hue to the edge. The depth and intensity of the colour means it should hold for many years to come.

NOSE

The wine has an enticing, lifted bouquet of violets, blackcurrants, blackberry and a hint of chocolate. The overall aroma is one of understated richness and elegance.

OAK MATURATION

Post primary fermentation, the wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then transferred back to fine-grained French oak barrels (50% 1 year old, 50% 2 - 3 year old) for maturation. After a period of 18 months oak maturation and minimal filtration, the wine was bottled.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	14%	Acid	6.29g/litre
		Residual Sugar	0.35g/litre

