



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 2012

REGION

Clare Valley

VINTAGE CONDITIONS

Growing conditions leading up to vintage 2012 were relatively mild, with regular spring rains promoting excellent vine canopy growth. Budburst and consequentially harvest occurred 1 to 2 weeks earlier than in a 'typical' year. Harvest conditions were excellent with only one substantial rain event occurring during harvest, which had a positive effect. Ideal ripening and flavour development conditions persisted to the end of April when the majority of the harvest was completed. Overall, whilst yields were lower than average, the winemakers reported outstanding quality was across all varieties, with intense colour and excellent flavour development.

COLOUR

At release, the wine is a deep, dark garnet colour with a subtle purple hue to the edge.

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

A small proportion (approximately 20%) was fermented in headless French oak barrels. 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	14.2%	Acid	6.69g/litre
		Residual Sugar	0.3g/litre

