



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.

CABERNET SAUVIGNON 2014

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season in the lead up to vintage 2014 saw average autumn & winter rainfall. During winter, the daily max temperature was in line with long term averages, resulting in the first budburst in late August. The rainfall for spring was below average; however vine vigour was still good due to subsurface moisture. At the start of December a cool change and 16mm of rain allowed the vines to freshen up. The rest of December & start of January were dry & warm with thankfully no heatwaves due to regular cool changes. From mid-Jan to mid-Feb hot conditions prevailed which delayed veraison. Harvest commenced early due to the heat. On Feb 14 the heat and harvest were both brought to a sudden stop by a big downpour. For the rest of February conditions were mild with daytime temperatures cooler than average. The cooler conditions retained acid levels in grapes and slowed sugar development allowing time for flavours to develop. The mild conditions continued through March, allowing ideal tannin & flavour development to occur in the red varieties.

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 aroma of ripe blackcurrants, choc mint, subtle spice and a hint of dried tomato leaf. The overall nose character is one of richness and elegance.

OAK MATURATION

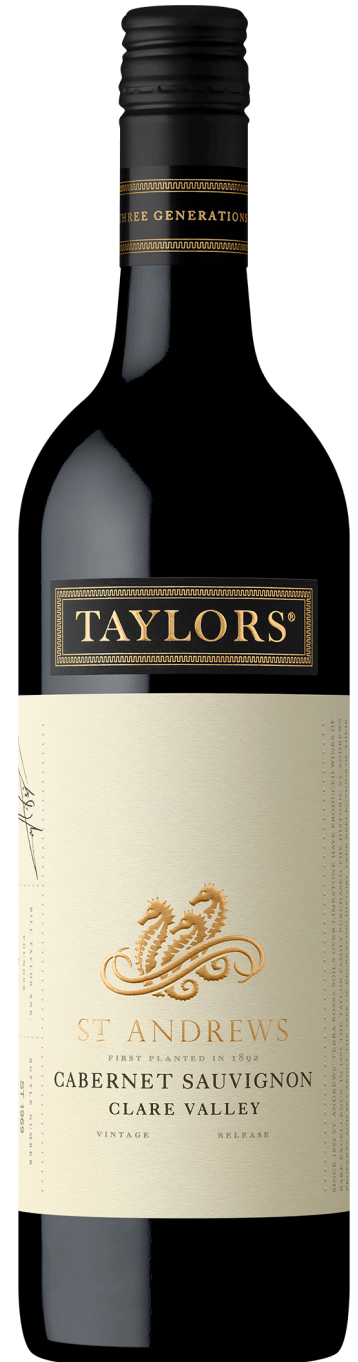
Post primary fermentation, the wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then transferred back to fine-grained French oak barrels (40% new, 60% 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 14.5% Acid 6.78g/litre



Residual Sugar 0.53g/litre