



# 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 2016

### REGION

Clare Valley

### VINTAGE CONDITIONS

In the Clare Valley, rainfall was below average for the season leading up to vintage 2016 but it was not the amount that had the biggest impact; it was the timing. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact. In fact, this was just one of the factors at play when it comes to the vintage being lauded as one of the greats. Firstly, the vines were stress free heading into the winter period, creating the potential for a superior crop. Secondly, conditions were ideal during flowering and then lastly, the threat of frost did not eventuate. All these conditions combined to create what can be described as the perfect vintage.

### COLOUR

At release, the wine is an intense red colour with a vibrant 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 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	14.1%	Acid	6.92g/litre
		Residual Sugar	1.1g/litre

