



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 2017

REGION

Clare Valley

VINTAGE CONDITIONS

In the growing season leading up to vintage 2017, winter rainfall was above average and the corresponding low soil temperatures resulted in budburst occurring up to a month later than in recent years. Weather conditions during flowering were favourable and fruit set was good across all varieties. Harvest began in late February and picking continued at a slow and steady rate until early May due to the prevailing mild conditions. Overall, our winemakers have declared the vintage to be above average in terms of quantity and fruit quality.

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.

PALATE

On the palate it is a very well-balanced wine with ripe blackcurrant characters, along with chocolate and mint intermingling harmoniously with oak characters of cedar and subtle tobacco. There is an understated power to the wine, with layers of complexity building across the palate and then finishing elegantly with long, fine tannins. It is a generous wine yet retains poise and the elegance of great Cabernet Sauvignon.

OAK MATURATION

The wine had a period of extended skin contact before being pressed and transferred to fine-grained French oak barrels (40% new, 60% 2 - 3 year old) for a period of 18 months maturation prior to being bottled.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	14.5%	Acid	7.28g/litre
PH	3.40	Residual Sugar	0.70g/litre

