



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 2019

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season leading up to vintage 2019 saw lower than average winter and spring rainfall. This, along with some hail and frost events, affected yields overall. There were some extreme weather conditions during the growing season, including the lowest temperature recorded in spring and the highest ever temperature in summer, but overall, the vines showed great resilience. Whites have retained good acidity while the reds were sun-blessed and are showing great colour and due to the smaller bunch numbers, varietal intensity. Overall, wine quality is strong with intense flavours and colours across the classic Clare Valley varieties.

COLOUR

At release, the wine is an intense red colour with a vibrant purple hue to the edge.

NOSE

The wine has an enticing aromas of ripe blackcurrants subtle spice and a hint of dried eucalyptus leaf. The overall nose character is one of refinement and elegance.

PALATE

On the palate it is a very well-balanced wine with ripe blackcurrant characters intermingling harmoniously with oak characters of cedar and subtle tobacco. There is contradiction on the palate with power and strength in the varietal flavours of cassis and yet also supreme delicacy in the fine boned structure. The tasting experience is completed with long, fine tannins and a wonderful persistent presence on the finish.

OAK MATURATION

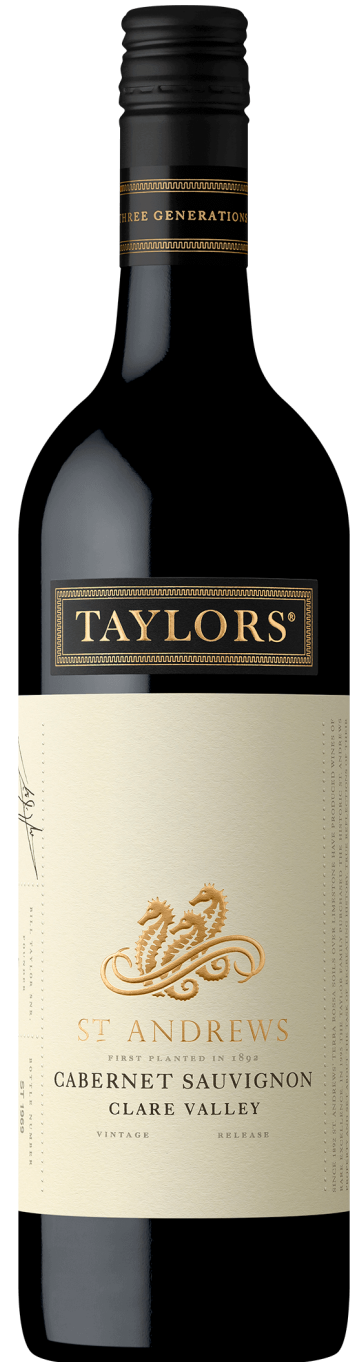
The wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then then transferred back to fine-grained French oak barrels (33% new and the remainder in 2 to 3 year old) for a period of 18 months oak maturation.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol 14.5% Acid 7.09g/litre



PH	3.50	Residual Sugar	1.10g/litre
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