



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.

CHARDONNAY 2013

REGION

Clare Valley

VINTAGE CONDITIONS

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first white varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

COLOUR

At release, the wine is a youthful pale straw colour with vibrant green hue to the edges.

NOSE

The wine has ripe citrus fruit aromas along with stone fruit and a subtle flinty note. Enticing sweet spice and a vanilla oak lift add complexity to the bouquet.

PALATE

This is a medium-bodied yet sumptuous wine with an enjoyable creaminess to the mid-palate. Flavours of plump juicy fruit are evident along with cleansing citrus at the finish which has wonderful persistence and length from the use of quality French oak.

OAK MATURATION

The oak regime employed for this wine is 100% new French oak (tight-grained which is air seasoned for 3 years), sourced from a 'specialist' Burgundian supplier. After 10 months of oak maturation, then minimal fining and filtration, the wine was bottled.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13.5%	Acid	6.78g/litre
		Residual Sugar	1g/litre

