



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 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 a youthful pale straw colour with vibrant green hue to the edges.

NOSE

The wine has ripe white peach aromas along with hints of tropical fruit and subtle creamy oak. Enticing sweet spice and savoury cashew nut from the French oak add complexity to the bouquet.

OAK MATURATION

The oak regime employed for this wine is 80% new & 20% 1 year old French oak (tight-grained which is air seasoned for 3 years), sourced from Louis Latour, 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	12%	Acid	6.21g/litre
		Residual Sugar	0.8g/litre

