



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 2018

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this vintage, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, vintage was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage. In terms of the white varieties, these wines are highly aromatic with very pure and distinct varietal characters.

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	13%	Acid	6.30g/litre
PH	3.30	Residual Sugar	1.30g/litre

