



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 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. The resulting wine quality is good with intense flavours and colours.

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.

PALATE

This is a medium-bodied yet sumptuous wine with an enjoyable creaminess to the mid-palate. Flavours of juicy white fleshed stone 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 wine is first fermented and then matured for a total of 12 months in high quality French (Burgundian) oak (100% new) prior to bottling.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.31g/litre
PH	3.30	Residual Sugar	0.70g/litre

