



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.

RIESLING 2010

REGION

Clare Valley

VINTAGE CONDITIONS

The 2010 growing season in the Clare Valley commenced with above average winter/spring rainfall. During flowering in November an unprecedented heat wave occurred; the Clare Valley experienced 13 consecutive days above 30 degrees C. This heat-wave coincided with the peak of vine flowering, which resulted in reduced yields. The heat-wave was finally broken by some much needed rainfall, which reinvigorated the vines. While temperatures were a little higher than average during late January and February, the evenings and mornings were cool and mild, contributing to favourable sugar, flavour and tannin ripening conditions resulting in wines of extraordinary character.

COLOUR

At release, the wine is a very pale straw colour with a slight green tinge to the edge.

NOSE

The wine displays zesty lemon and lime aromas along with faint orange blossom and talc.

PALATE

This particular Clare Riesling is still tight and restrained with a linear focus to the palate and purity of fruit flavours. There are lashings of fresh lemon/lime juice characters up front and a slate-like minerality across the mid-palate. It is backed up by a persistent and refreshing lime acid finish.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13%	Acid	7.39g/litre
		Residual Sugar	0.81g/litre

