



# 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 2014

### REGION

Clare Valley

### VINTAGE CONDITIONS

In the Clare Valley, the growing season saw average autumn and winter rainfalls on the Taylor family estate vineyards. Although spring was relatively dry, the vine vigour was still good due to the presence of subsurface moisture from the regular winter rain events and in addition the relatively calm conditions during the spring period reduced the evapotranspiration of the vines. Summer started dry and warm but not overly hot although from mid January to mid February this changed with very hot conditions prevailing until the 14th February when a downpour occurred, slowing the ripening of grapes considerably. Within a week after the rainfall, most of the Riesling was harvested with the winemakers impressed with the balance of natural acidity achieved in the vineyards.

### 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	11.5%	Acid	7.12g/litre
		Residual Sugar	0.7g/litre

