



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.

SHIRAZ 2020

REGION

Clare Valley

VINTAGE CONDITIONS

The season for vintage 2020 in the Clare Valley started with challenging weather events that included spring frosts at budburst and then hot and windy conditions during flowering. The summer brought bushfires and other wild weather; from searing heat to heavy rain and chilly, gusty winds. February saw weather conditions return to normal and a nice fall of rain invigorated the vines prior to harvest. Into March, the weather remained relatively mild and harvest progressed smoothly and steadily. While it was a very tough year for growers, the quality of the fruit was high, which is heartening. Our winemaking team report the wines from this vintage have wonderful colour, powerful concentration and varietal intensity.

COLOUR

At release, the wine has a concentrated ruby red colour with a dark purple hue to the edge.

NOSE

The wine has ripe and concentrated aromas of violets, dark plum and liquorice. Concentrated layers of creamy American oak add complexity.

PALATE

This is a voluptuous wine with great mid palate expression, layers of flavour and yet great balance. Fresh red berry fruits are cradled across the palate by mocha and vanilla spice flavours from high quality oak. The barrel fermentation results in a wine that has well integrated fruit and oak and harmonious, elegant flavours and a long persistent finish.

OAK MATURATION

All of the fruit for this wine was fermented in headless American oak barrels and left to soak on skins for 2 weeks. Post fermentation, the wine was matured for 18 months in the same high quality water-bent American oak barrels.

CELLARING NOTES

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

TECHNICAL DETAILS

| | | | |
|---------|-------|----------------|-------------|
| Alcohol | 14.5% | Acid | 6.80g/litre |
| PH | 3.50 | Residual Sugar | 0.50g/litre |

