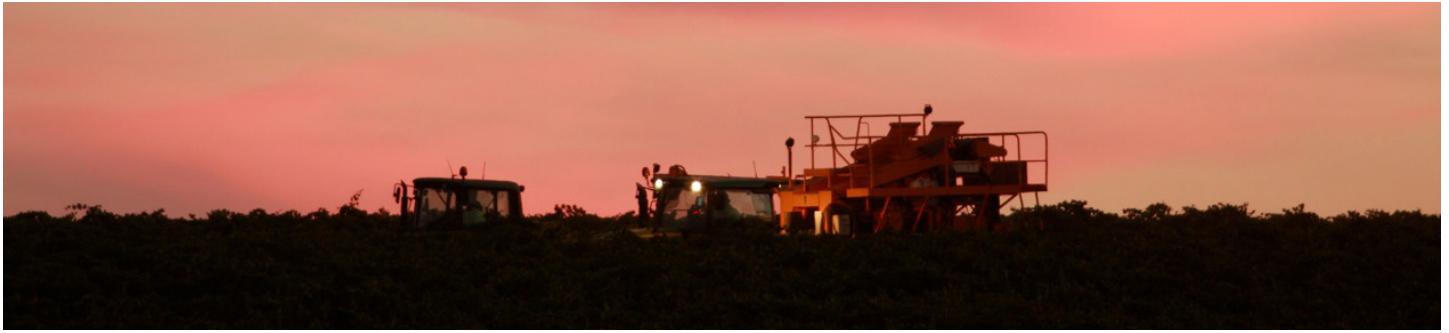




TAYLORS WINES VINTAGE REPORT 2016



HARVEST 2016

In the growing season leading up to vintage 2016, rainfall was below average and whilst we saw only around 76% of the long term average fall, it was not the amount that had the biggest impact however; it was the timing of the rainfall. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. In fact, this was just one of the factors at play when it comes to vintage 2016 being lauded as one of the great vintages.

Firstly, the vines were 'stress free' heading into the winter period, allowing them to store extra nutrients and creating the potential for a superior fruit crop in 2016. Secondly, conditions were ideal during flowering which set us up for good yields and then lastly, whilst it was a relatively dry spring, the threat of frost did not eventuate. All these conditions combined to create what called be described as 'the perfect storm' and the vineyard and winemaking team were excited about the quantity and quality of the fruit as they commenced harvesting. On the estate the first grapes to be picked were Pinot Noir for our sparkling base, which was picked on the 27th of January. The vineyard team also used the harvest of the Pinot Noir as an opportunity to investigate some new harvesting equipment – specifically machines with on-board de-stemming technology. Mechanical harvesting has many benefits over hand-picking, particularly with respect to speed – which is very important in relation to preserving fruit freshness prior to processing in the winery. This latest innovation focusses on minimising the unwanted MOG (material other than grapes) that is brought into the winery. The harvest of fruit for still table wine commenced with white varieties on the 1st of February. Semillon was first and then later that week some blocks of Chardonnay and Pinot Gris were picked. The first red wine variety to be harvested from the estate was the Tempranillo on the 11th of February. Red wine harvest then went into full swing from Monday 16th February with Shiraz and Merlot. The Cabernet Sauvignon was harvested from March through to April with our Carmenere the last variety harvested from the estate on the 1st of April.

VINTAGE 2016

The total grape intake to the Taylors winery during vintage 2016 was just over 10,000 tonne with 31% coming in from the estate and the remainder from grower partners. Red variety grapes represented approximately 80% of all intake while white varieties were approximately 20%. A total of sixteen different grape varieties made their way into our winery during vintage 2016 with the Shiraz, Cabernet Sauvignon, Chardonnay, Merlot and Pinot Noir representing the lion's share of these. Each year, our winemaking team will conduct various research projects in the pursuit of continuous improvement and innovation. This year was no different with one trial in particular focused on investigating new ways of using natural oak-derived tannin as a means of protecting the fruit during the initial processing phase. Our winemaking philosophy centres on the idea that if you 'respect the fruit' you can preserve the delicate nature of those elements we enjoy most about wine; the flavours and aromas. This is how we can achieve the seemingly contradictory outcome of 'enormous delicacy' or 'massive finesse' when it comes to the flavour and structure of our wines. The natural oak-derived tannins we were testing aid colour stability, attack any potential disease present and act as antioxidants through the process. They can also soften natural grape tannins which might be green and bitter and help the shape or structure of certain varieties.

Now with the post vintage assessments of both the white and red wines from 2016 completed, the winemakers have reported exciting results across the board. Of the whites, both the Chardonnay and Riesling varieties look particularly outstanding but with general reports of amazing flavour and acid structure being applied across all varieties. Of the reds, the reports were also great overall but the standout was Cabernet Sauvignon, which benefited from the excellent ripening conditions and reports of extraordinary fruit flavour concentration in this variety. Our Chief Winemaker, Adam Eggins conveyed a level of excitement and anticipation for the St. Andrews reds that bodes well for those keenly awaiting the release of these wines in 2019.

Mitchell Taylor

WEATHER DATA FOR SEASON 2015 / 2016

	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	Jan-16	Feb-16	Mar-16	Apr-16
Monthly Rainfall (mm)	31.2	19.0	36.2	50.0	21.4	8.6	53.8	0.6	47.2	4.2	58.2	8.2
YTD Rainfall (mm)	31.2	50.2	86.4	136.4	157.8	166.4	220.2	220.8	268.0	272.2	330.4	338.6
Av. Daily Max (°C)	16.4	13.7	11.8	13.3	16.8	26.8	26.3	31.5	30.8	29.2	28.0	23.3
Max Temp (°C)	26.0	19.3	15.7	19.3	25.5	35.3	36.8	41.8	38.3	38.8	37.8	29.1
Lowest Maximum (°C)	10.9	9.8	8.1	9.8	12.1	16.4	17.3	19.3	20.3	21.0	18.1	14.5
Days over 35°C	0	0	0	0	0	1	2	12	10	4	4	0
Av Daily Min (°C)	7.4	5.1	3.4	4.3	4.8	10.5	10.6	14.0	14.7	13.1	13.6	9.5
Min Temp (°C)	2.3	-1.7	-3.2	-1.0	0.6	1.1	1.1	2.1	8.8	8.1	3.3	4.3
Highest Minimum (°C)	11.6	10.0	8.1	10.3	10.0	19.8	17.3	25.3	21.0	22.1	20.8	15.7
Days below 0°C	0	2	7	4	0	0	0	0	0	0	0	0