

TASTING NOTES



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 2017

REGION & VINEYARD INFORMATION

Clare Valley

COLOUR

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

PALATE

The wine is rich and complex with layers of flavour. Dark berry fruits combine with lashings of coffee, chocolate and spice from high quality oak. The fruit and oak weight create a multidimensional palate which is defined with well-balanced, elegant tannins. This is a very generous wine with textural complexity and long, persistent flavours.

NOSE

The wine is complex and enticing with red berry fruits, dark chocolate, dusty spice, and hints of charcuterie, cigar box and roasted coffee.

VINTAGE CONDITIONS

In the growing season leading up to vintage 2017, winter rainfall was above average, in fact for the full year, it was the wettest recorded since 2000. Soil temperatures remained very low due to the waterlogged conditions and the below average ambient temperatures recorded through the spring resulted in budburst occurring up to a month later than in recent years. Weather conditions during flowering however were favourable and hence fruit set was good across all varieties. Harvest began in late February and picking continued at a slow and steady rate until early May due to the prevailing mild conditions. Overall, our winemakers have declared the vintage to be above average vintage in terms of quantity and fruit quality.

VINIFICATION

A percentage 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 20 months in high quality water-bent American oak barrels.

CELLARING NOTES

This wine is evolving well at release yet should cellar well for 10-15 years or possibly longer.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.99 g/l/litre
PH	3.4	Residual Sugar	0.70 g/l