

# WAKEFIELD

## ST. ANDREWS CABERNET SAUVIGNON 2013

### BACKGROUND

In 1969, after a considerable search, the Taylors family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

### APPELLATION

Clare Valley, Australia

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### TERROIR & VINTAGE NOTES

St Andrews Vineyard, Blocks A70 – planted in the river flats or on a gentle east-facing slope, in the wind shadow. The soils are predominantly red loam with chalky limestone substrate.

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. March was dry and cool, providing excellent conditions leading up to harvest with the Cabernet Sauvignon picked on the 1st of April.

### WINEMAKING

Once harvested, the grapes for this wine were taken to the winery where they were gently destemmed to protect the vibrant fruit characters and minimize any maceration and extraction of harsh tannins. The fruit was then transferred to stainless steel tanks where it was left to cold soak on skins for a period of 5 days before being inoculated with a special Cabernet Sauvignon yeast strain. Fermentation then ensued at a constant 22–25 degrees Celsius and the must was gently mixed twice daily. The wine was allowed a period of extended skin contact before being pressed and transferred to French oak barrels to complete the secondary malolactic fermentation. Once MLF was completed, the wine was racked off lees, fined and then transferred back to fine-grained French oak barrels (50% 1 year old, 50% 2 – 3 year old) for maturation. After a period of 18 months oak maturation and minimal filtration, the wine was bottled in August 2015.

### TASTING NOTES

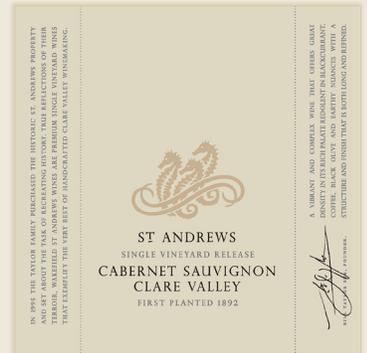
At release, the wine is a deep, dark garnet color with a subtle purple hue to the edge. The wine has an enticing, lifted bouquet of violets, blackcurrants, blackberry and a hint of chocolate. The overall aroma is one of understated richness and elegance. On the palate it is a very well-balanced wine with ripe black fruit characters, coffee and chocolate interweaving harmoniously. There is an understated power to the wine, with layers of complexity building across the palate and then finishing elegantly with long, fine tannins. It is a generous wine yet retains poise and the elegance of great Cabernet Sauvignon.

### WINEMAKER

Adam Egginis

### TECHNICAL DATA

TA: 6.72 g/L  
pH 3.5  
RS 0.5 g/L  
Alcohol  
14.5%



**92** CELLAR SELECTION  
POINTS WINE ENTHUSIAST  
February 2017



TAUB FAMILY  
SELECTIONS