



WAKEFIELD

ST. ANDREWS CABERNET SAUVIGNON 2017

BACKGROUND

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

Wakefield's goal is to be Australia's top wine company, applying best practice principles in environmental management to enhance sustainable business activities and products. Favoring use of the most innovative techniques available, the winery strives to improve energy efficiency, water conservation and packaging.

The St. Andrews range of wines is named after a historic property in the Clare Valley, first established in 1892 by Scottish immigrants. For years, St. Andrews was one of the leading producers in the area but ceased operating in the 1930s. Recognizing the potential of this land, which lay adjacent Wakefield's first vineyards, founder Bill Taylor purchased the property in 1995 and replanted, releasing the first vintage in 1999. These critically acclaimed wines are only made in exceptional vintages and from top estate parcels.

APPELLATION

Clare Valley, Australia

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

In the growing season leading up to harvest, winter rainfall was above average for the full year; in fact, 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 favorable 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, 2017 has been declared an above average vintage in terms of quantity and fruit quality.

WINEMAKING & AGEING

Fermentation in stainless steel, followed by the secondary malolactic fermentation in French oak barrels. Post-fermentation, the wine was matured for 18 months in French oak (40% new, the rest in 2-3-year-old barrels), before bottling.

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

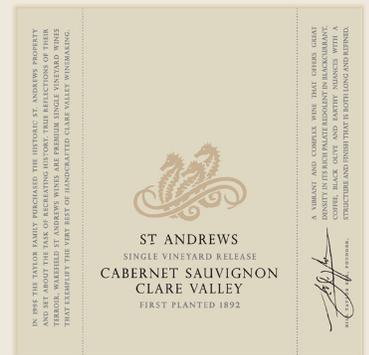
TA: 6.72 g/L

pH 3.5

RS 0.5 g/L

Alcohol

14.5%



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