



WAKEFIELD

ST. ANDREWS SHIRAZ 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% Shiraz

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

A percentage of the destemmed grapes were fermented in headless American oak barrels and left to soak on the skins for two weeks. Post-fermentation, the wine was matured for 20 months in high-quality water-bent American oak barrels for 12 months, prior to bottling.

TASTING NOTES

Complex and enticing bouquet of dark berry fruit along with juicy black plum, spice, cedar and hints of chocolate and roasted coffee.

Rich and complex with layers of dark berry fruits layered with lashings of coffee, chocolate and spice from high quality oak. The palate builds further with well-balanced, elegant tannins delivering a very generous and complete wine with textural complexity and long, persistent flavors.

WINEMAKER

Adam Egginis

TECHNICAL DATA

TA: 6.82 g/L
pH 3.63
RS 0.63 g/L

Alcohol
14.5%

