



Bin No:

1485

Wine: **Wakefield Estate
St Andrews Chardonnay 2016 Vt**

Country: **Australia**

Region: **Clare Valley - South Australia**

Producer: **The Taylor Family**

Vintage: **2016**

Colour: **White**

Grape Variety: **100% Chardonnay**

Vegetarian - Vegan

Status: **Still**

sustainable environmental management

Allergens: **contains sulphites - egg**

Dry/Sweet: **2 (1 is dry, 7 is very sweet)**

abv: 12.0% - bottle size: 75cl



Tasting Note:

This is a medium-bodied wine with an enjoyable creaminess to the mid-palate. Flavours of juicy white fleshed stone fruit dominate along with cleansing citrus at the finish.

The Clare Valley

The Clare Valley is situated in the Northern Mount Lofty Ranges of South Australia 137km due north of Adelaide and about one hour's drive west of the Barossa Valley. At its southern entrance at the village of Auburn a series of elevated valleys, rolling hills and wide open valley floors extend 35 kilometres north to the Clare township. The valley is divided into 5 sub-regions: Sevenhill, Clare, Watervale, Polish River and Auburn which each have their own distinctive soil, geography and climatic differences.

The valley benefits from cold winters and cooling afternoon breezes in the summer months which help to create a considerably more moderate continental climate than its geographical location might otherwise suggest. These factors are important in slowing down the grape ripening process and are the reason why delicate, aromatic whites can flourish alongside intensely flavoured reds.

The Wakefield estate is located at the southern end of the valley, in Auburn, and at 350 metres above sea level, is quite elevated. The altitude, combined with a wide diurnal temperature range – up to 40+ degrees Celsius in the day, dropping down to a chilly 5 degrees Celsius at night – is perfect for producing good natural acidity, varietal flavours and aromas in the aromatic white varieties, as well as locking in tannin and colour stability in the reds.

The Vineyards

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. The first Wakefield St. Andrews wines were released in 1999 and have developed a reputation as benchmark examples of great Clare Valley wine. As our flagship, St Andrews is only released in the finest vintages.

The St. Andrews range is named after the historic property first established by Scottish immigrants in 1892. For forty years St. Andrews was one of the leading wine producers in the Clare Valley but sadly, ceased operating when it was sold in 1934. Bill Taylor quickly recognised the potential of the adjacent St. Andrews property when he was first establishing his vineyards in the Clare Valley, and wanted to make it a part of the family's estate. So in 1995 the family purchased the property and became proud custodians of a piece of Australian wine history. They immediately went about the task of re-creating the glory days by once again planting vines on the rich, fertile soils and in 1999 the first St. Andrews wines from Wakefield were released. These wines are particularly special with fruit sourced from the best blocks on the estate and only crafted in the best vintages, they're a true testament to our philosophy of 'respect the fruit'. The hand-crafted approach extends beyond the winemaking too as even the labels are hand applied. This modern version of St. Andrews now has a heritage that spans almost two decades. Over this time, the wines have developed a well-deserved reputation - not only as benchmark Clare Valley styles but also standing tall amongst the best from Australia.

Environmental Stewardship

The Wakefield vineyards and winery are managed in line with the Taylor family's strict environmental philosophy and belief in Environmental Stewardship. Wakefield wines have taken the following measures:

Water Recycling

Water is a scarce resource and the Taylor family do all they can to use it with restraint. All water used in the Wakefield winery and bottling hall is collected and recycled in their onsite state-of-the-art water recycling facility and then stored in one of their two dams. All run off from rainfall is captured in one these dams for re-use. Irrigation is carried out on a need only basis and managed by a computer controlled dripper on each vine.

Organic Compost

All solid organic materials including grape marc are utilised as compost on the vineyards. The compost is made on site without the addition of water.

Organic Mulching

Since 2001, Wakefield Wines have used organic matter to mulch the soil under the vines planted on their Clare Valley estate. This provides benefits such as superior root growth near the surface to better utilise water and nutrients and enhanced earthworm and soil microbe activity contributing to healthier soil and reduced weed growth.

Organic Cultivation Practices

In 2009 Wakefield Wines reintroduced sheep to their vineyards for the first time in 25 years. The sheep roam within the vines and control weeds and winter grasses. This has led to an immediate reduction in the requirements for pesticide use to control weeds and with the added benefit of a reduction in the diesel used by spray tractors. The sheep's manure is also acts as a fertiliser and soil conditioner.

Minimisation of Pesticide use

Insecticide use is kept to an absolute minimum with no broad spectrum insecticides at all. Continuous vineyard monitoring ensures only targeted use in the worst affected areas. In addition only fungicides certified for use in organic production are used.

Wakefield River Regeneration

The Wakefield River flows in a southerly direction through Auburn in the Clare Valley before turning west to flow through Balaklava and into the Port Wakefield estuary. Wakefield Wines, through the formation of the River Wakefield Group, has championed a project to regenerate the Wakefield River with control of weed species and the planting of local indigenous vegetation to enhance biodiversity.

Vineyard information:

The average vine age is 20 to 40 years old at an elevation 350 metres.

The soil composition Terra Rossa over Limestone

Average yield (hl/ha) 43.2 hl/ha

Harvest type Machine harvested

Environmental management Sustainable - ISO 14001 certified

Winemaking information:

The fruit for this wine was harvested from the Taylor family estate in the Clare Valley in the cool of the night and delivered direct to the winery to ensure the delicate flavours were retained. The grapes were quickly chilled and then whole berry pressed. After a short settling period, the majority of the juice was filled to French oak barrels for fermentation (80% new; 20% 1 year and the remainder 2 & 3 year old).

All parcels were lees stirred for 10 months post fermentation. The wine was then blended, stabilised and fined in stainless steel prior to being bottled in October 2016.

Tasting Notes -

Colour: The wine is straw coloured with yellow tints

Nose; Delightful aromas of lemon and lime zest, ripe apple

Palette: Refined and elegant, natural flavours of lemon melon and peach subtly enhanced with nuances of fine oak

The wine has a clean, elegant palate, a zesty acid backbone and long, persistent finish.

CELLARING NOTES

This wine can be enjoyed upon release but will reward careful cellaring up to and possibly beyond 2023

Food Recommendation:

Enjoy with friends - Bouillabaise

