

TASTING NOTES



WAKEFIELD®

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.



RIESLING 2018

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this year, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, everything was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage. In terms of the white varieties, these wines are highly aromatic with very pure and distinct varietal characters.

VINIFICATION

The aim is to craft a wine of delicacy and finesse that will age well. To this end, the juice was extracted using gentle whole berry pressing to protect the delicate fruit flavours and prevent any extraction of coarse phenolic character. It is then chilled quickly to just under 10 degrees C. The entire process occurring within ~15 minutes of harvest to ensure the true varietal and regional characters are captured and retained. The juice was allowed to cold settle for 24 hrs before being racked off gross lees. A cool fermentation was carried out in stainless steel vessels, using a relatively neutral yeast strain to preserve varietal characteristics. The fermentation was completed to a natural level of dryness. Minimal fining and filtration is employed prior to bottling.

WINEMAKER NOTES

It displays zesty lemon and lime aromas along with faint orange blossom and talc. This particular Clare Riesling is still tight and restrained with a linear focus to the palate and purity of fruit flavours. There are lashings of fresh lemon/lime juice characters up front and a slate-like minerality across the mid-palate. It is backed up by a persistent and refreshing lime acid finish.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	12.0%	Acid	9.10/litre
PH	2.80	Residual Sugar	0.80 g/litre