

# 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.

## **CABERNET SAUVIGNON 2020**

#### **REGION**

Clare Valley

#### **VINTAGE CONDITIONS**

The season for vintage 2020 in the Clare Valley started with challenging weather events that included spring frosts, summer bushfires and other wild weather; from searing heat to heavy rain and gusty winds. February saw weather conditions return to normal and into March, the weather remained relatively mild and harvest progressed smoothly and steadily. While it was a very tough year for growers, the quality of the fruit was high, which is heartening. Our winemaking team report the wines from this vintage have wonderful colour, powerful concentration and varietal intensity.

#### **COLOUR**

At release, the wine is a dark brick red colour with a crimson hue to the rim.

#### NOSE

The wine has a complex bouquet of cassis, blackcurrant, wild blackberries and herbal spice and a hint of cinnamon and tobacco. The overall aroma is rich and luxurious.

#### **PALATE**

On the palate it is a seamlessly structured wine with ripe blackcurrant and cassis characters intermingling harmoniously with savoury oak characters of cedar and subtle tobacco. This is a full-bodied wine that delivers power and strength in the hallmark varietal sense and yet is also supremely delicate in the fine boned tannin structure. The finish is long with a wonderful persistent, lingering presence.

### OAK MATURATION

Post fermentation, the wine was allowed a period of extended skin contact which polishes the tannin profile. It was then matured in fine-grained French oak barrels (30% new, 30% 1 year old and the remainder in 2 to 3 year old) for a period of 18 months prior to bottling.

# CELLARING NOTES

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

## TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.0g/litre
PH	3.50	Residual Sugar	0.60g/litre





