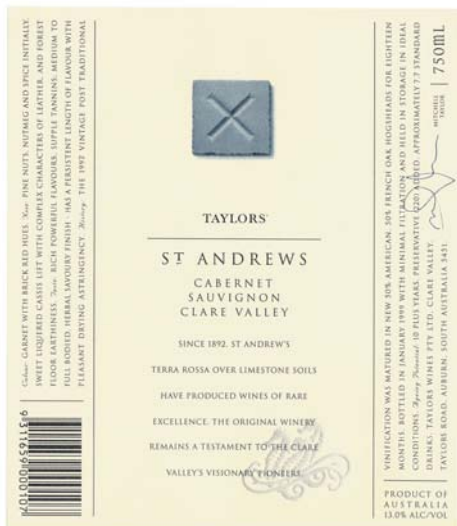


TAYLORS®

St Andrews Cabernet Sauvignon 2004



REGION	Clare Valley
COUNTRY	Australia
VARIETAL	Cabernet Sauvignon
PACKAGING	6 x 750 ml bottles
ALCOHOL	14.0 %
PH	3.61
ACID	6.15 g/l

Tasting Notes

DESCRIPTION

The St Andrews Cabernet is regarded as a benchmark wine from the Clare Valley, one of Australia's premier wine regions. It represents the very best from the Taylor family estate and continues the St Andrews tradition of fine Australian wines since 1892.

Winemakers have described 2004 as one of the great red vintages in the Clare Valley. The ripening conditions were similar to those experienced in the 2002-growing season (cool spring, reasonable spring rain and long warm summer). The vines were low yielding and harvest was at optimal flavour and tannin development.

Cabernet Sauvignon winemaking employs processes designed to ensure flavour retention and natural tannin extraction. The destemmed fruit (must) receives a slow and relatively cool fermentation in traditional potter fermenters. A period of extended skin contact follows. During this skin contact time the tannins soften, flavours and colour stabilise and the palate becomes enriched. Post pressing the wine undergoes malolactic fermentation in French oak barrels (50% 1 year old and 50% 2-3 year old). After racking (post MLF), the wine is returned to French oak for maturation for a period of approx 12-14 months.

WINE COLOUR

Deep red with brick red hue.

WINE BOUQUET

The wine has bold lifted varietal aromas of cassis, ripe black cherry and aniseed. French oak maturation is evident with subtle characters of cedar, nutmeg, cinnamon and cigar box adding to the wines allure.

WINE PALATE

The wine has a long and generous palate with fleshy, concentrated, sweet varietal flavours. The palate

delivers the elegance and interest, displaying classic Cabernet Sauvignon varietal structure; a mouth filling front palate and long, elegant tannins to finish. The wine has black cherry and cassis fruit characters throughout and French oak nuances of cedar and tobacco are well integrated with a savoury edge running throughout the palate. The finish is long and persistent.

SUGGESTED FOOD MATCHING

A thick steak with a peppery red wine sauce
Roast venison with roast baby vegetables

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

- This wine is yet to be shown

CELLARING NOTES

This wine has been sealed with a screw cap to protect the wine quality. It is delicious upon release but will reward careful cellaring to 2016, possibly longer.