



PRESS RELEASE

February 2015

2010 makes for a truly great Riesling

Pure pleasure is rarely as pristine, fresh and clean as **Wakefield's St Andrews Riesling**. A testament to the Taylor family's hand-crafted approach to winemaking, as signified by their St Andrews range of premium quality wines, which are only released in the finest vintages and 2010 is an award-winning example of the very best that the Clare Valley, Australia's prime Riesling region, has to offer.

Wakefield's St Andrews Riesling is a pale straw colour with a slight green tinge to the edge, aromas of zesty lemon and lime, and hints of orange blossom and talc. The 2010 vintage is still tight and restrained with a linear focus to the palate and pure fruit flavours, exhibiting full-on fresh lemon and lime juice characters with a slate-like minerality across the mid-palate, backed up by a persistent, refreshing, lime acid finish. Ideal for serving with fish, sashimi, shellfish and oysters.

The St Andrews vineyard comprises of rich red terra rossa soil over limestone, resulting in unique wines of full fruit flavour and intense deep colour. The entire Wakefield St Andrew's 2010 growing season suffered rainfall which filled the soil to saturation point, and during flowering in November an unprecedented heat wave occurred with 13 consecutive days above 30°C. These weather conditions resulted in low yields across almost all varieties at harvest, and the resulting wines were of great quality, with excellent delicacy and elegance, particularly in the Riesling which the Taylor family winemakers describe as their "stand out whites" for 2010.

The Wakefield St Andrews Riesling 2010 is a wine of delicacy and finesse that has aged well. The juice was extracted by whole berry pressing to protect the delicate fruit flavours and then quickly chilled to 10°C. This entire process took place within 15 minutes of hand harvesting to ensure the true varietal and regional characters were captured and retained. The juice was allowed to cold settle before being racked off gross lees and a cool fermentation followed in stainless steel tank before being bottled in July 2010.

When William Shakespeare warned that "all that glisters is not gold," he could just as easily have been referring to the many pale imitations of Riesling wine which have tarnished the varietal's reputation, but true Riesling is believed by the majority of the world's top wine critics to be the finest white wine variety on earth. Wakefield's St Andrews Riesling's provenance as pure gold is assured, as proven by the string of eight Gold medals which, collectively, Wakefield's St Andrews Riesling 2010 have been awarded in a host of national and international wine competitions.

Whether medieval or modern day cynics say that nothing this good can stand the test of time, Wakefield's St Andrews Riesling 2010 is up for the challenge. The Riesling grape has ancient origins dating back to at least the fifteenth century when it is mentioned in the storage inventory of the High Noble Count John IV of Katzenelnbogen in Rüsselsheim, (a small Rhine principality close to today's Rheingau.) Riesling is highly adaptable and amenable to cultivation in a variety of climates from Alsace to the Clare Valley of Australia, with a unique ability to maintain its varietal identity whilst expressing the individuality and character of its

Wakefield St Andrew's Riesling 2010 and 2012

terroir. The Wakefield St Andrews estate is located at the southern end of the Clare Valley at 350 metres above sea level. It is this altitude combined with a wide diurnal temperature range (up to 40 by day, and 5 at night) that produce the natural acidity, varietal flavours and aromas in aromatic white varieties, resulting in Rieslings which are world renowned.

Wakefield's St Andrews Riesling 2010 await your immediate drinking pleasure but for those with patience enough to defer their gratification, Wakefield's St Andrews Riesling 2010 will reward careful cellaring until 2025 will happily see you through to 2028.

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