

# Clairault

## 2012 CELLAR RELEASE PETIT VERDOT

**Blend:** 89% Petit Verdot; 11% Cabernet Sauvignon

**Region:** Margaret River

**Winemaking:** The fruit is de-stemmed and then very gently crushed, so that each berry is just split. Our objective is that the yeasts can access the sugars in the fruit, without creating fine solids during the crushing. Our fermentation regime is different from all other reds, as the Petit Verdot tannins can be powerful. The Petit Verdot enjoys gentle pump-overs and gentle treatment. This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. This technique results in high-tonned red fruits and soft tannins. The wine was aged in one year old French oak for 18 months before the wine was removed from barrels, clarified and bottled.

**Vintage:** The warmer weather conditions brought forward vintage by between 2 to 3 weeks ahead of the regional average for both whites and reds. 2012 whites and reds are rated as outstanding, universally declared as show stopping brilliant. 2012, once again providing for clean precise fruit flavours.

**Aroma:** Delicate tones of plums and blue berries are nestled in between rich aromas of leather, black fruits and cherry blossom.

**Palate:** Generous flavours of red fruits and cherry skin lead to a precise palate, guided by ample, sleek tannins to a clean graphite finish with hints of pine needles and cedar

**Cellaring:** Up to 10 years, however we enjoy it for freshness now.

**Alcohol:** 14%

**Accolades:** 93/100 - James Halliday Wine Companion 2016

