

Clairault

2013 CELLAR RELEASE CANE CUT RIESLING

Winemaking: Cane Cut Riesling is harvested at the end of the growing season once it has had time to concentrate and fully develop the desired flavours. The grapes are hand harvested and cold pressed; the juice settled and fermented in 100% new French oak barrels. Once the ferment is complete the wine is barrel aged for 1 to 2 months before an early bottling in July of the same year to retain freshness.

Vintage: The growing season of 2012 began with a wet July, drier than average August, wet September, moderate falls in Oct and November and slightly above average falls in December. The new year blessed us with a 15 mm to up on the 15th of January, then followed by a dry Feb and only a couple of rains in March. We were then blessed by an Indian summer, characterised by sunny days until 8 mm of rain on the 12th April, by which time all fruit was safely fermenting in the winery. The relatively dry end to the growing season, combined with warmer than long term mean temperatures in January and February set up for some spectacular ripening conditions. The early season warmth corresponded to early ripening of the whites and the early ripening of tannins in the reds, a very desirable character. The slightly cooler mean temperature for March allowed gentle and complete ripening of the reds, making it a complete joy to be part of the Margaret River Wine Industry.

Aroma: Hints of brioche and ginger-nut on top of bolder aromas of sultanas and honey-toast.

Palate: The palate enters with a concentrated sweetness developing into a broad, toasty finish dappled with hints of shaved almond and toasted spices. The syrupy texture is elegantly balanced out with a succulent acidity and spring-blossom finish.

Cellaring: Up to 8 years, however we enjoy it for freshness now.

Alcohol: 12.5%

Accolades: 90 points - James Halliday, The Wine Companion

