

Clairault

2014 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 Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October. However from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.
- Vineyards:** Clairault
- 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 eight years, however we enjoy it for freshness now.
- Alcohol:** 10%
- Accolades:** New Release, not yet entered

