

Clairault

2014 CELLAR RELEASE CABERNET FRANC CABERNET SAUVIGNON

Winemaking: The fruit is hand harvested, de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.

This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. The result is clean, pure fruit flavours, boasting supple yet powerful tannin. The wine was aged in 50% new French barriques for 18 months before the wine was removed from barrels, clarified and bottled.

Vintage: The start of the growing season in 2012 provided the ideal maritime "classic" for the 2013 vintage. It began with a wet July, a drier than average August, a wet September with only moderate falls in Oct and November and slightly above average falls in December. The new year blessed with a perfect Indian summer, characterised by sunny days until early April.

The relatively dry end to the growing season, combined with warmer than long term mean temperatures in January and Feb 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 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: Elegant aromas of blueberries, cracked allspice and bay leaves with dark chocolate hints.

Palate: Wet slate focus and poise on the entry, carried through by luxury fine grain tannin and complex flavours of chopped dried herbs, mulberries and liquorice. The wine finishes as it starts, with elegance and balance.

Cellaring: Up to 15 years, however we enjoy it for freshness now.

Alcohol: 14%

Accolades: New release, not yet entered.

