

Clairault

2014 CLAIRAULT CABERNET SAUVIGNON

Winemaking: The fruit is 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.

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.

Aroma: Vibrant aromas of cherries, mulberries and roasted coffee beans, with hints of currant and vanilla pod.

Palate: Rich cedar entry with darker tones of cassis and currant leading to persistent mineral tones and a refreshing cherry glaze finish.

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

Alcohol: 14%

Accolades: 94 points, 'Special Value Star' - James Halliday's Wine Companion
"There's a nuclear arsenal of black and redcurrant, cassis, wild herb, black olive and charred, tarry tannins in each bottle of this wine, so handle with care. A big ribeye steak to start, and someone to share the bottle".
Silver - International Wine & Spirit Competition
Silver - Halliday Australian Cabernet Challenge

