

# Clairault

## 2014 CLAIRAULT CABERNET SAUVIGNON MERLOT

**Winemaking:** The Cabernet Sauvignon portion of the blend is 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 Merlot is crushed as to fully expose the delicate flesh and promote a more refined and elegant textural development. 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 French oak for 10 months before the wine was balanced, clarified and bottled.

**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:** Aromas of blueberries, cedar and currants accompanied by hints of eastern spice and ground coffee.

**Palate:** Enters with velvet tones of ripe red fruit and a wet slate minerality. The finish is bold and complete, boasting textures of coffee, toasty oak and a lingering spiced plum finish.

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

**Alcohol:** 14.5%

**Accolades:** GOLD MEDAL - Sydney Royal Wine Show, 2016  
92 points, 'Special Value Star' - James Halliday's Wine Companion 2017

