

# Clairault

## 2014 CLAIRAULT ESTATE CHARDONNAY

**Winemaking:** The fruit for our Estate Chardonnay is selected from our best blocks of fruit and hand-picked. The fruit is chilled and whole-cluster pressed to retain freshness and cultivate texture and structure. The juice is settled cold and racked after 2 days, harvesting only the lightest and most delicate grape solids to further aid in textural and aromatic development. The juice is barrel fermented in 40% new, 30% 2nd fill and 30% 3rd fill French oak barriques. The wine is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. It is then aged in oak for 9 months and battonaged every two weeks to develop texture and additional palate complexity, after which the wine is removed from barrel, 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 cut stone fruit, squeezed lemon and melon with hints of vanilla pod and eastern spice.

**Palate:** The palate enters clean and precise with sophisticated lines of oyster shell, lime juice and orange blossom. Creamy oak and fine acidity lead to a crisp, lingering finish.

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

**Alcohol:** 14% v/v

**Accolades:** 96 points, 'Special Value Star' - James Halliday's Wine Companion 2017  
GOLD - Perth Royal Wine Show 2016  
93 points - Campbell Mattinson, The Wine Front  
Silver - Margaret River Wine Show 2015  
Bronze - Sydney Royal Wine Show

