

Clairault

2015 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.

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 barriques for 10 months before the wine was removed from barrels, clarified and bottled.

Vintage: Quality for the 2015 vintage was high, however yields were down across the region. In early March an autumn weather pattern came into being and with the passing of the low weather pattern that was Cyclone Olwyn, the region experienced some rain with cooler night time temperatures. This extended the ripening period for red wine varieties quite nicely giving them more 'hang time', which enhanced fruit development flavour profiles and softer tannin levels.

Aroma: Glazed cherries, black currants and cedar with hints of mocha and dark chocolate.

Palate: Smooth red fruit entry with flavours of mulberries, freshly picked blueberries and rich, coating tannins. The finish boasts yet more black currant and dark spiced fruit with a lingering medley of minerality and power.

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

Alcohol: 14.2%

Accolades: 92 points - James Halliday Wine Companion 2018
Silver - Sydney Royal Wine Show

