

Clairault

2015 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: 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: Aromas of blueberries, cedar and currants accompanied by hints of roasted coffee and cocoa nib.

Palate: A slick raspberry and dark chocolate entry leads to an opulent array of black fruit flavours and textures. The finish is both dark and lifted, with delicate tones of violets, and spiced plums left to linger.

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

Alcohol: 14%

Accolades: GOLD - Margaret River Wine Show

