

Clairault

2015 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: 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: Nectarine, lemon curd and wet slate.

Palate: Refined entry supported by zesty acidity and fine grain French oak texture. Flavours of creamy French oak and lime juice are held in check by a generous texture and pure mineral finish.

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

Alcohol: 12.9%

Accolades: New Release, not yet entered.

