

Clairault

2016 CLAIRAULT CELLAR RELEASE CHENIN BLANC

Winemaking: The fruit is harvested at the coldest part of the day, cold crushed to press and skin contacted for 6 hours before gentle pressing. The juice is cold settled and racked to old French oak barriques for fermentation. When fermentation was complete, the wine was then aged on it's less with gentle battonage for 7 months before blending and bottling.

Vintage: The 2015 to 2016 vintage season in Margaret River was generally warm and dry up to the third week in January 2016. The relatively dry winter combined with a warmer growing season corresponded to vines achieving good shoot lengths and making the transition from vegetative growth to fruiting growth a little earlier than normal; a great feature for fruit quality. Our dry growing season was quenched on 19th March, 2016 with 50 mm of rain, enough to wash the dust of the vine leaves, top up the dry soil profiles and carry the vines through to full ripeness. The resulting wines are fragrant with succulent natural acidities, lovely textures and intense aromatic lift.

Aroma: Aromas of almonds, lemon curd and spiced pears.

Palate: Soft entry of stone fruit and eastern spices, gently building to a fresh, viscous palate laced with hints of creamy French oak, quince and meringue. The finish is complex and lingering, with tones of apricot blossom and wheat husks.

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

Alcohol: 12.6%

Accolades: Not yet entered.

