

Clairault

2016 CLAIRAULT ROSE

Winemaking: The Merlot fruit is crushed and skin contacted at low temperature for around 4 hours in order to extract some colour and fragrances from the skins. The juice is cold settled prior to fermentation at low temperatures in stainless steel. Our aim is to preserve freshness and capture aromatics. When fermentation was complete, the wine was then racked off of its lees before stabilising and bottling in July of the vintage.

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 Strawberries, rhubarb and summer berries.

Palate: Voluptuous entry with raspberry sorbet and plum jam flavours, leading to a slick refreshing finish.

Cellaring: Up to 2 years, however we enjoy it for freshness now.

Alcohol: 12.80

Accolades: New Release

