

Clairault

2016 CLAIRAULT SAUVIGNON BLANC SEMILLON

Winemaking: Sauvignon Blanc (79%) and Semillon (21%) are all harvested separately according to their flavours and natural acidity balances. The fruit is cold pressed; the juice settled and then fermented using a variety of techniques. A portion is fermented in stainless steel at low temperatures to preserve freshness, while around 20 % of the cuvee is fermented in French oak barriques to provide textural and complexing elements. We matched a yeast strain specifically to this wine in order to enhance the natural varietal characters of passion fruit and gooseberry. When fermentation was complete, the wine was then aged on its lees with gentle battonage for about a month before bottling in July to retain freshness.

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: White pear, lemon zest and gooseberry aromas.

Palate: A coasting natural acid and minerality on the entry to the palate are followed by subtle French oak and peach blossom tones. The finish is crisp and lingering with yet more stone fruit and citrus hints.

Cellaring: Up to 4 years, however we enjoy it for freshness now.

Alcohol: 13.3%

Accolades: 91 pts - Campbell Mattinson, The Wine Front
"Punchy with flavour and plenty of good mouthfeel too. It's an energetic white with a softness overlaid. Lemongrass, crisp apples, tart nectarine and smoky dried herbs. It works. It has the substance and the length."
Bronze - Wine Show of WA

