

# Clairault

## 2017 MARGARET RIVER ROSÉ

- 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 nature of the 2016 to 2017 vintage is reminiscent of the 2009 growing season, because the amount of accumulated warmth up until early new year was remarkably similar. January temperatures were similar to historical data for the area, in contrast, February and March were a fraction cooler. Those who risked all by waiting for the Indian Summer, were rewarded with tannin ripeness and the retention of the most beautiful fruit perfumes at relatively low sugar levels. The 2017 vintage highlighted the importance of best practice vineyard management, focusing on the basics of open and well solarised canopies, with balanced crop loads, so that the fruit could ripen at a reasonable pace.
- Blend:** 100% Merlot
- Aroma:** Red berries, fairy-floss and red apple.
- Palate:** Coating entry of raspberries, cherries and velvet acidity. A crisp finish with puckering grape fruit texture balanced by viscous strawberry density.
- Cellaring:** Up to 2 years, however we enjoy it for freshness now.
- Alcohol:** 13%
- Accolades:** New release

