

Clairault

2014 CELLAR RELEASE PETIT VERDOT

- Winemaking:** The fruit is de-stemmed and then very gently crushed, so that each berry is just split. Our objective is that the yeasts can access the sugars in the fruit, without creating fine solids during the crushing. Our fermentation regime is different from all other reds, as the Petit Verdot tannins can be powerful. The Petit Verdot enjoys gentle pump-overs and gentle treatment. This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. This technique results in high-toned red fruits and soft tannins. The wine was aged in one year old French oak for 14 months before the wine was removed from barrels, clarified and bottled.
- Vintage:** The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October. However from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.
- Vineyards:** Clairault
- Sub-region** Wilyabrup
- Blend:** 87.50% Petit Verdot; 12.50% Cabernet Franc
- Aroma:** Lifted tones of red cherries, cassis and plum blossom.
- Palate:** Enters supple and generous with a firm black fruit core and French oak structure. Finishes pure and clean with lingering hints of cedar, cracked allspice and blueberries.
- Cellaring:** Up to 8 years, however we enjoy it for freshness now.
- Alcohol:** 14%
- Accolades:** Not yet released

