

Clairault

2016 CLAIRAULT MARGARET RIVER CABERNET SAUVIGNON

Winemaking: The fruit is harvested, de-stemmed and crushed, so that each berry is just split to promote fresh, clean flavour production by our very specifically selected yeast strain. A cool and gentle fermentation, allows more controlled extraction of tannin and flavour. The wine is pumped over three times a day. This wine was on skins in the fermenter for 14 days, before being pressed to French oak barriques for 10 months before 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 50mm of rain, enough to wash the dust off 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.

Vineyards: Ironstone and Clairault

Aroma: Currants, violets and subtle cedar tones accompanied by hints of plum blossom and cocoa.

Palate: Structured yet generous entry of primary red fruit, spiced plums and wet stone. A red and black fruit core extends the entire length of the wine, held together by tensile oak and fruit tannin and a luscious blueberry and liquorice finish.

Cellaring: Up to 10 years, however we enjoy it for freshness now.

Alcohol: 14%

Accolades: 95 Points, 'Special Value Star' - James Halliday Wine Companion 2019
Gold Medal, 95 Points - International Wine Challenge 2019

