

Clairault

2017 CLAIRAULT CELLAR RELEASE BARREL SELECTION WHITE

- Winemaking:** Each parcel of fruit for this blend is picked, vinified and handled separately and uniquely in order to express its varietal nature and contribution. The components are all harvested at the coldest part of the day, cold crushed and pressed. The juice is cold settled and racked to old French oak barriques for fermentation. When fermentation was complete, the components were then aged on lees with gentle battonage for 7 months before blending and bottling.
- Vintage:** The 2016 to 2017 vintage enjoyed accumulated warmth up until the early new year. 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.
- Vineyards:** Ironstone
- Blend:** 28.6% Chenin Blanc, 28.6% Chardonnay, 21.4% Sauvignon Blanc, 21.4% Semillon
- Aroma:** Gooseberry, nectarines and lemon curd, hints of brioche and toasted almonds.
- Palate:** Pristine entry of green apple, stone fruit and subtle flavours of cut grass and honey suckle. A soft core of peach acidity and fine texture leads to a creamy finish of meringue and quince.
- Cellaring:** Up to 8 years, however we enjoy it for freshness now.
- Alcohol:** 12.5%

