

Clairault

2017 CLAIRAULT CELLAR RELEASE PETIT VERDOT

- Blend:** 87.50% Petit Verdot; 12.50% Cabernet Franc
- Vineyard:** Clairault Vineyard, Wilyabrup
- 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 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.
- 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%

