

# Clairault

## 2017 CLAIRAULT CELLAR RELEASE WHOLE BUNCH SHIRAZ

**Winemaking:** Fruit was hand-picked in the early hours of the morning and processed with 50% as whole-cluster on the bottom of the fermenters, and the other 50% destemmed as whole berries on top. The fruit was open-fermented and punched down three times a day for 8 days. The still fermenting wine was then gently separated from the skins and allowed to finish ferment in old Burgundian-style oak barrels. The wine was then aged in oak for 7 months with battonage every four weeks, after which it was blended to tank, clarified and bottled.

**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:** Bridgeland

**Blend:** 100% Shiraz

**Aroma:** Blossoms, potpourri, white pepper corns and lifted red fruits.

**Palate:** Pure palate of bright red fruits, tensile acidity and crunchy cherry skin tannin laced with stalky spice and dark chocolate. Finishes fresh and pristine with a blossom and spice medley as an afterthought.

**Cellaring:** Up to 8 years, however we enjoy it for freshness now.

**Alcohol:** 13%

