

Clairault

2017 CLAIRAULT MARGARET RIVER CABERNET SAUVIGNON

Winemaking: The fruit is harvested, de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.

This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. The result is clean, pure fruit flavours, boasting supple yet powerful tannin. The wine was aged in French oak barriques for 10 months before the wine was removed from barrels, clarified and bottled.

Vintage: The nature of the 2016 to 2017 vintage enjoyed accumulated warmth up until 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 and Clairault

Aroma: Violets, blueberries, cedar and black currants accompanied by hints of dark chocolate, raspberries and mocha.

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: 93/100 - James Halliday
Bronze - Perth Royal Wine Show

