

# Clairault

## 2018 CLAIRAULT CELLAR RELEASE SKIN SOAKED SAUVIGNON BLANC

**Winemaking:** Old-vine sauvignon blanc is destemmed as whole berries to small open fermenters. Fermentation starts naturally and is allowed to continue on skin for 9 days, after which the juice is gently separated from the skin to old French oak barriques. Gentle fortnightly battonage is carried out in barrel for 3 months, after which the wine is racked off of its lees before bottling in the cold months of the vintage year.

**Vintage:** Vintage 2018 was definitively mild, subdued, and drawn out, with a notable lack of extreme or challenging weather conditions in comparison to the last few years. Vine growth was excellent, with late winter and spring rains providing a stable supply of moisture. Excess vigour issues were dealt with by employing shoot thinning and vine de-legging practices, with some blocks treated quite late in a successful attempt to deter regrowth and crowding of fruit zone areas. Vintage began on the 27th January, in line with the earliest picking dates on record, vintage proper commenced probably around two weeks later and sailed along smoothly with around three to four harvests per week right through to harvest completion on the 13th April.

**Vineyards:** Ironstone

**Blend:** 100% Sauvignon Blanc

**Aroma:** Poached pear, nutmeg and freshly struck flint.

**Palate:** Rich flavours of apricots and guava are balanced by spicy hints of cumin and white pepper. Tones of freshly tilled earth, dried wheat and sea spray are dotted with hints of gooseberry jam and jasmine, all sitting atop of a fine core of bristling texture and granitic length. A slightly smoky finish balanced with crisp stone fruit dried thyme.

**Cellaring:** Up to 4 years, however we enjoy it for freshness now.

**Alcohol:** 12.5%

