

# Clairault

## 2018 MARGARET RIVER ROSÉ

- Winemaking:** The Merlot fruit is crushed and skin contacted at low temperature for around 4 hours in order to extract some colour and fragrances from the skins. The juice is cold settled prior to fermentation at low temperatures in stainless steel. Our aim is to preserve freshness and capture aromatics. When fermentation was complete, the wine was then racked off of it's lees before stabilising and bottling in July of the vintage.
- 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
- Vineyards:** Yallingup Protea Farm
- Blend:** 100% Merlot
- Aroma:** Currants, plum blossom and strawberries.
- Palate:** A rich entry of cherries, strawberries and eastern spice leads to a smooth palate of red fruits and bold textures. A refreshing and vital finish of yet more red fruits and subtle creamy tones.
- Cellaring:** Up to 2 years, however we enjoy it for freshness now.
- Alcohol:** 13%

