

Clairault

2020 CLAIRAULT CELLAR RELEASE SKIN SOAKED SAUVIGNON BLANC

- Blend:** 100% Sauvignon Blanc
- Vineyard:** 100% Ironstone Vineyard
- 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:** The 2020 vintage was unforgettable. The region experienced a perfect growing season with warmer than average spring temperatures and ideal summer conditions. Little to no rain, low disease risk and timely flowering of the Marri trees to distract the birds, eased pressure in the vineyard. The relative ease of vintage was in stark contrast to the happenings of the world at the time, with ferocious bushfires ravaging the East Coast and the Covid-19 outbreak unravelling. Yields were down in 2020 resulting in exceptional fruit concentration.
- 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:** Enjoyed for its freshness now, or cellar for up to 4 years for added complexity.
- Alcohol:** 12.5%

