

Clairault

2020 MARGARET RIVER SAUVIGNON BLANC SEMILLON

- Blend** 65% Sauvignon Blanc & 35% Semillon
- Vineyards:** 79% Ironstone Vineyard & 21% Bridgeland Vineyard
- Winemaking:** Sauvignon Blanc and Semillon are all harvested separately according to their flavours and natural acidity balances. The fruit is cold pressed; the juice settled and then fermented using a variety of techniques. A portion is fermented in stainless steel at low temperatures to preserve freshness, while around 20% of the cuvee is fermented in French oak barriques to provide textural and complexing elements. We matched a yeast strain specifically to this wine in order to enhance the natural varietal characters of passion fruit and gooseberry. When fermentation was complete, the wine was then aged on its lees with gentle battonage for about a month before bottling in July to retain freshness.
- 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:** Gooseberries, white flowers, peaches and lemongrass.
- Palate:** Bold and coating flavours of ripe stone fruit and Meyer lemons, dotted with subtle tones of brioche and creamy French Oak. A long and fine finish of bracing natural acidity and velure citrus flavours and texture.
- Cellaring:** Enjoyed for its freshness now, or cellar up to 4 years for added complexity.
- Alcohol:** 13%
- Accolades:** New release

