

Clairault

2021 MARGARET RIVER SAUVIGNON BLANC SEMILLON

- Blend** 78% Sauvignon Blanc & 22% Semillon
- Vineyards:** Ironstone Vineyard, Wilyabrup
Bridgeland Vineyard, Karridale
- 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 it's lees with gentle battonage for about a month before bottling in July to retain freshness.
- Vintage:** The 2021 vintage began with a mild spring and sufficient rainfall. The La Niña weather system created a strong cyclone season in the north, resulting in unusual conditions throughout summer. December and January were warm and dry by comparison, and February saw large rain events and high humidity. High attention to detail was required in the vineyard to alleviate disease pressure, and those who put the extra work in, reaped the rewards. The 2021 whites have incredible flavour, with sauvignon blanc and early harvested chardonnay a standout.
- Aroma:** Gooseberries, white flowers, peaches and lemongrass.
- Palate:** A bristling entry of white fruits, citrus zest and coating acidity. Fine fruit tannin guide the palate, bolstered by subtle tones of French oak and soft textures wrought from judicious battonage. A fine and persistent finish of nectarines and white flowers.
- Cellaring:** Enjoyed for its freshness now, or cellar up to 4 years for added complexity.
- Alcohol:** 13%
- Accolades:** New release

