

Clairault

2022 MARGARET RIVER SAUVIGNON BLANC SEMILLON

- Blend:** 85% Sauvignon Blanc
15% 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 its lees with gentle battonage for about a month before bottling in July to retain freshness.
- Vintage:** A warm and dry growing season with timeous top ups of rain has led to whites of unprecedented purity balanced with formidable power, and reds boasting intense red and blue fruits with striking yet supple tannin and structure. One to watch out for when the wines hit the shelves.
- Aroma:** White pear, jasmine and lemon zest.
- Palate:** A crisp entry of lemongrass and lychee, laced with hints of mango and yellow peach. A bright acid line guides the palate to a finish of subtle French Oak spice, untoasted cashews and yet more fresh white fruits and florals.
- Cellaring:** Enjoyed for its freshness now, or cellar up to 4 years for added complexity.
- Alcohol:** 13%
- Accolades:** New release

