

# Clairault

## 2013 CLAIRAULT ESTATE CABERNET SAUVIGNON

**Winemaking:** The fruit is harvested, de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.

This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. The result is clean, pure fruit flavours, boasting supple yet powerful tannin. The wine was aged in French oak barriques for 18 months before the wine was removed from barrels, clarified and bottled.

**Vintage:** The Maritime climate of the Margaret River and surrounding areas makes grape growing a pleasure. The warm dry summers and cool wet winters allow vines to prosper in relatively low disease pressure conditions. The ideal scenario is for plentiful winter rains to leave the soils with good levels of stored moisture which can then be drawn on as required by the actively growing vines, with the occasional summer rains to wash dust from the leaves and top up the soil profile.

**Aroma:** Aromas of glazed cherries, blueberries and cassis are supported by a strong cedar backbone.

**Palate:** The palate enters focussed and with precision. Fine-grain tannins drive a rich red-fruit core dappled with tones of oak and black fruit spice. Cherry skin minerality and blue-fruit acidity drive a long, powerful finish.

**Cellaring:** Up to twenty years.

**Alcohol:** 14%

**Accolades:** SILVER - International Wine Challenge, 2016  
SILVER - Sydney Royal Wine Show, 2016

