

Clairault

2023 MARGARET RIVER SAUVIGNON BLANC SEMILLON

- Blend:** 86% Sauvignon Blanc
14% Semillon
- Vineyards:** 39% Ironstone Vineyard, Wilyabrup
61% 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:** Winter conditions were favourable with water resources well replenished and low enough temperatures to aid dormancy. The growing season began with a cool and relatively dry spring. Summer turned on at the right time with warm even temperatures, setting the scene for gentle and consistent ripening across all varieties. It was another great vintage, with the seasons all playing their part. Our biggest challenge for 2023 was pressure from birds due to a lack of Marri blossom and the drawn out nature of the vintage. Rains in April danced with cabernet sauvignon picking dates. Fortunately, early leaf plucking and the strong skins of cabernet sauvignon meant we were rewarded with fruit of exceptional intensity and fine tannin. Chardonnay and Sauvignon Blanc are also standout varieties for 2023.
- Aroma:** Stone fruits, jasmine, lychee and mango, hints of cashews and lime zest.
- Palate:** A softly textured entry is given vitality by bracing natural acidity, steeped in flavours of red currants, white pear and citrus blossom. A fine finish, persistent and powerful, draped in nectarines and subtle brioche tones.
- Cellaring:** Enjoyed for its freshness now, or cellar up to 4 years for added complexity.
- Alcohol:** 13%

