

Clairault

MARGARET RIVER

••• ESTATE CHARDONNAY 2006

BLEND

100% Chardonnay

TASTING NOTES

Mild straw in colour. The aroma shows pure fruit flavours of sweet honeydew melon combined with toasty sourdough, vanilla and truffle aromas from the barrel and lees ageing. The aroma is subtly complex and layered. The palate is tightly bound with firm acidity but coated with a lovely fine texture that runs through the palate and lingers on the finish.

WINEMAKING NOTES

Very low yields and a cool vintage have helped to create a wine that has both elegance and power. Sourced entirely from our block L Chardonnay, which is a north facing block behind the winery. The fruit is hand picked to allow for whole bunch pressing. After a minimal settling, fermentation is carried out in barrel (33% new). Natural or wild fermentations account for about 50% of the blend. Oak subtlety is achieved through the use of high quality French barriques from trusted Burgundian coopers, combined with regular lees stirring (batonnage) and malo-lactic fermentation (MLF). MLF occurs on only select parts of the blend to soften acidity and build complexity and texture. Maturation in barrel varies from nine to twelve months before blending and bottling.

WINEMAKING DATA

Sugar Level at Picking: 12.5 –12.8 Baume

Wine pH: 3.15

Wine Titratable Acidity: 8.1

Wine Residual Sugar: 0.61

Alcohol: 14.0

WINEMAKER– Will Shields



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ACCOLADES

- TROPHY** Macquarie Group Royal Sydney Wine Show 2009
GOLD Macquarie Group Royal Sydney Wine Show 2009
GOLD IGA Perth Royal Wine Show 2008
TOP 100 Sydney International Wine Competition 2008
BLUE GOLD Sydney International Wine Competition 2008
SILVER Macquarie Bank Sydney Royal Wine Show 2008
SILVER Macquarie Margaret River Wine Show 2008
Bronze International Chardonnay Challenge 2009
Bronze Decanter World Wine Awards 2008
Bronze QANTAS Wine Show of WA 2007
Bronze Macquarie Margaret River Wine Show 2007
- Bronze International Wine Challenge 2008
“Toast and vanilla on the palate. The wine shows some complexity and has a long finish.”
- 94/100 James Hallidays 2009 Australian Wine Companion
(5 glass rating) “A complex bouquet, with strong barrel ferment inputs; an intense and equally complex palate with nectarine and cashew; good minerality. Screwcap. 14% alc. Cellar to 2015.”
- 94/100 The Wine Front—Gary Walsh—Sept 2008
“Lighter style, vert tart and refined. Sulphide and spice. Good carry and a flinty minerally finiah. Good stuff.”
- 93/100 Ray Jordan, West Weekend Magazine, March 2009
“Excellent vintage for chardonnay and winemaker Will Shields has captured the season and the regional character of this variety beautifully. It’s a wine of great finesse and subtlety with a mix of cashew and nectarine plus that distinctive grapefruit character of Margaret River. Intense and controlled. Super wine.”
- 94/100 The Wine Front—Gary Walsh, Feb 2009
“This is the third time I’ve tasted this excellent wine and each time it’s happy days. Release date is July 2009. Complex aromatics—lime rind, melon and stone fruit with spicy cashew nut oak and a little wildness in the way of sulphide. In the mouth intense and focused with abundant flavour and bright mouth-watering acidity. The texture is very appealing with its lightly slippery creaminess planed off by a distinct minerality and tight flinty exit. In the upper echelon of Margaret River Chardonnay but with a modest mid-tier price.”
- 3 stars Winestate Magazine—March 2009

