



Tasting Notes

Visionaries first planted grapes in the Margaret River region of Western Australia over 30 years ago. Clairault Wines was the sixth property to strike out with its first vines gracing the gravelly Willyabrup soils in 1976. Growing conditions in this sub-region of Margaret River are recognized internationally as being the mirror image of Bordeaux. Sunshine hours are slightly higher than its French counterpart with a lower average rainfall. Less than two miles from the Indian Ocean and having the highest elevation in the area encourages a unique ecosystem to create distinct and highly textured wines. Its proximity to the cooling ocean influences ensures little to no vintage variation.

Bordeaux varietals thrive throughout the district. Chardonnay also plays a pivotal part in the regions growth. Clairault believes in the longevity of its vineyard. No pesticides or herbicides are used in the vineyard production of our wines.

Estate

2004 Chardonnay



100% Chardonnay

Pale straw in colour. The aroma displays a subtle amalgam of flavours that are nicely woven together. It is in the lemon, nectarine and mineral spectrum with soft marzipan and vanilla notes. The oak flavours are seamlessly integrated on the palate allowing for a harmonious and silky texture. Clean fruit flavours run along through the palate with support from a crisp acid base.

Will Shields' Winemaking Notes

Perfect fruit condition, 100% barrel fermentation (33% new) and diligent maturation are the keys to this wine style. Purity of fruit from a careful attention to picking dates helps to avoid excessive alcohol and hotness while providing the right flavour spectrum for the wine. Gentle handling of the fruit and juice allows for fineness on the palate by reducing phenolic pick-up, also helping the longevity of the wine. 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 between from nine to twelve months before blending and bottling.

Winemaking Data

Sugar Level at Picking: 11.7 to 13.2 Baumè
Wine pH: 3.20
Wine Titratable Acidity: 7.8
Wine Residual Sugar: 0.98
Alcohol: 14.0