

Clairault

MARGARET RIVER

CAPE PINK 2008

BLEND

Cabernet Sauvignon 43%, Cabernet Franc 35%, Merlot 9%, Semillon 7%, Sauvignon Blanc 6%

TASTING NOTES

Bright cherry pink in colour. Strong blackberry, cassis and raspberry aromas with hints of gum blossom and roasted capsicum. A fruit dominated aromas that shows ripeness and fruit complexity. The palate has a lovely level of sweetness which perfectly balances the wines natural acidity. Strawberry flavours, a soft and silky texture and a clean finish.

WINEMAKING NOTES

This wine was made through a combination of draining free run juice from some of our best batches of red wine and also by the gentle pressing of whole Cabernet Franc after 24 hours on skins. Semillon and Sauvignon blanc make up the blend for extra freshness and lift. Fermentation is arrested early to leave some residual sweetness. A wine style that is made to be served chilled and consumed during the year after bottling. Bottled 29th July, 2008.

WINEMAKING DATA

Sugar Level at picking: 11.1 to 13.5 Baume

Wine pH: 3.17

Wine Titratable Acidity: 6.0g/l

Wine Residual Sugar: 8.7 g/L

ACCOLADES

Bronze Qantas Wine Show of WA 2008

