

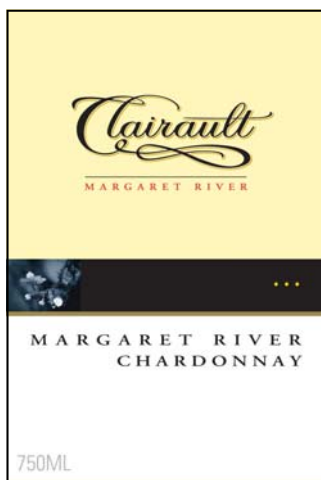


Tasting Notes

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.

2005 Chardonnay



100% Chardonnay

Honey Dew melon and crisp nectarine fruit flavours dominate the aroma. Lingering in the background is the perfume of quality French oak, a subtle nutty toast character. Further fruit flavours of quince, pineapple and blood orange evolve. On the palate the fruit is held together with a cleansing acidity. The same fruit flavours from the aroma follow through to the palate which is almost silky in its texture. The palate shows great balance and minimal wood flavours.

Will Shields' Winemaking Notes

Chardonnay excelled in the 2005 vintage thanks to a cool start to the season and moderate yields (1.5 tonne/acre). Two different clones (Gingin and Clone 5) with quite distinctive ripening and flavour profiles are used for this wine allowing for an increased complexity of fruit flavour. The fruit is picked in the early morning and pressed straight away at cool temperatures to retain freshness and vibrancy. Thirty percent is barrel fermented in French barriques of which a third are new. The wine stays on lees in barrel without sulphur for the first 6 months and stirred fortnightly. Sulphur is added at the end of winter and stirring drops back to monthly till the wine is blended, fined, filtered and bottled in February 2006.

Winemaking Data

Sugar Level at Picking: 12.5 to 13.0 Baume
Wine pH: 3.21
Wine Titratable Acidity: 6.6 g/L
Residual Sugar: 2.04 g/L
Alcohol: 13.8%