



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 gravely 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.

2007 Cape Pink



Cabernet Franc 56% | Riesling 35% | Merlot 9%

Bright, light ruby hues. A fresh confectionary aroma of strawberry, must stick, rock melon and slightly floral. The palate is fine and fruity with a soft acidity and clean finish. Residual sugar is just perceptible.

Winemaking Notes

Made primarily from pressed Reisling grapes and Cabernet Franc that has spent just 24 hours on skins. The juices are then cold settled and fermented together using an aromatic yeast. Fermentation is arrested early to leave some residual sugar. A wine style that is made to be served chilled and consumed during the year after bottling. Bottled August 2007.

Winemaking Data

Sugar Level at Picking: Riesling 12.0 Baume, Cabernet Franc 14.0 Baume
Wine pH: 3.23
Wine Titratable Acidity: 6.2g/L
Wine Residual Sugar: 8.3 g/L
Alcohol: 13.0