



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.

2006 Sauvignon Blanc



100% Sauvignon Blanc

Pale straw in colour. The aroma is very fresh and bright with lifted quince and passionfruit aromas. Also displayed are hints of citrus, pineapple and gooseberry. The palate has a wonderful texture, with moderate acidity and pure nectarine and passionfruit flavours running through to the finish. Quite a delicate wine, great purity of fruit, elegance and length.

Will Shields' Winemaking Notes

The 2006 vintage was the coldest and cloudiest vintages for many years. Thankfully the yields were low and the disease pressure was minimal. What resulted was a very long ripening period, low sugar levels and elegantly structured, delicate wines. This Sauvignon Blanc is a great example of this elegance and purity of varietal flavour. The cool year resulted in some more gooseberry lift than other years. No oak was used in this years blend as it was felt that this would cloud some of the fruit purity that is the aim of this style. For the same reason only free-run juice was used. A perfect accompaniment to seafood.

Winemaking Data

Sugar level at Picking: 11.1 to 11.7 Baumé
Wine pH: 3.31
Wine Titratable Acidity: 7.2 g/L
Wine Residual sugar: 1.0 g/L
Alcohol 12.2%