



Family owned, distinctly Margaret River.

## Clairault Range 2004 Chardonnay

A vibrant straw colour with a slight green tinge, good clarity and brightness. The aroma is dominated by rock melon, peach and pineapple fruit flavours. Also evident is toasty French oak and hints of marzipan from yeast lees stirring (batonage).

The palate bursts with chardonnay fruit. The wine shows excellent balance with a classic Chardonnay peachy and melon flavours with the added complexity of subtle buttery notes.

Underlying acidity provides the backbone necessary to ensure that this wine is fresh and lively.

A very enjoyable flavoursome wine, clean and full with lingering toasty oak on the finish.

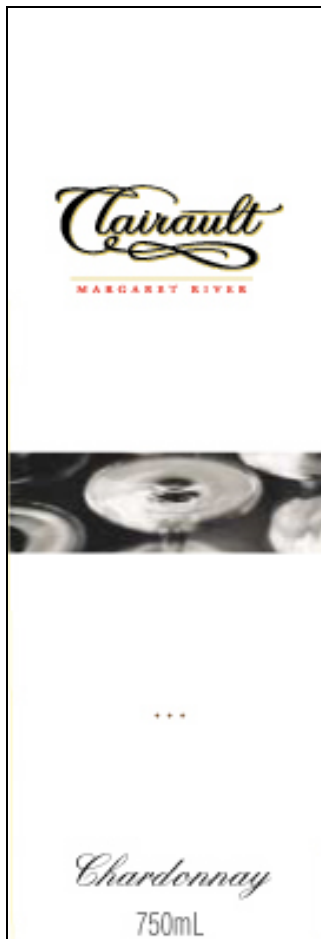
### Winemaker's Notes

Chardonnay in 2004 ripened slowly resulting in a wine that is elegant with tropical fruit characters. Produced from two clones of Chardonnay and a mix of production techniques from barrel fermentation with natural yeast to cold fermentation in stainless steel.

Approximately 30% of the fermentation took place in French oak with the remainder unwooded.

### Winemaking Data

- Sugar Level at Picking: 13.0 to 13.5 Baume
- Wine pH: 3.19
- Wine Titratable Acidity: 7.6g/L
- Residual Sugar: 5.16g/L
- Alcohol: 13.3%



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