

# Clairault

MARGARET RIVER

---

## ••• ESTATE CABERNET SAUVIGNON 2006

---

### BLEND

95% Cabernet Sauvignon, 5% Merlot

### TASTING NOTES

The aroma shows all the classical cabernet aromas of red and black berry fruits, maraschino cherry and fruit cake, fresh herb, sage and bay, roasted nuts and a hint of vanilla along with some regional eucalyptus character. The palate is medium bodied showing fine tannins and a silky texture. The blueberry and cherry flavours are supported by rounded fruit and oak structure carrying the flavours through the palate. Elegant and balanced.

### WINEMAKING

This wine is essentially a single vineyard wine with 95% of the grapes coming from our original 1976 planting of Cabernet Sauvignon. 5% Merlot, also from the Clairault property, was added at blending to give the wine some aromatic lift and a slight softening effect on the palate. The grapes are hand picked and fermented in 4 tonne open fermenter and remained on skins for 13 days before pressing to 50% new French oak barriques. The wine matured in barrel for 19 months before bottling in February 2008. The wine has been grown and made with the intention of capturing the essence of our site and the vintage and as such be a historical record to be enjoyed over many years. Optimal Cellaring time will be 6 to 10 years.

### WINEMAKING DETAILS

Sugar Level at Picking: 12.8 Baume

Wine Titratable Acidity: 6.2 g/L

Alcohol: 13.5%

Wine pH: 3.54

Residual Sugar: 0.25 g/L

Winemaker: Will Shields

### ACCOLADES

4.5 stars James Hallidays 2010 Wine Companion [90/100]

Cassis fruit with a strong element of cigar box; good levels of juicy red fruits come to the fore on the palate, and the finish is firm, with well-handled oak. Screwcap. 13.5% alc. Cellar to 2015.

