

# Clairault

MARGARET RIVER

## ••• ESTATE RIESLING 2007

BLEND—100% Riesling

### TASTING NOTES

Pale straw in colour. Aromas of talc, wet slate, nutmeg and pear. The aroma is clean and well defined. The palate has a flinty quality finishing with the sweetness of apple and pear. A moderate acidity, though quite dry and quenching, with excellent length.

### WINEMAKING NOTES

The 2007 vintage was marked by a combination of an early flowering, a mild spring, lower than average yields and some very hot nor-easterly winds. The result was the earliest vintage on record and rapid, but strong, flavour development, and surprisingly good natural acidity. To ensure finesse on the palate only free-run juice was used for this wine. Cool fermentation in Stainless Steel using a neutral yeast.

### WINEMAKING DATA

Sugar level at picking: 12.0 Baume  
Wine Titratable Acidity: 6.5g/l  
Alcohol: 12.5 %

Wine pH: 3.09  
Wine Residual Sugar: 1.81  
WINEMAKER—Will Shields

### ACCOLADES

SILVER QANTAS Wine Show of WA 2007

★★★★ Gourmet Traveller Wine April/May 2008 (89/100)  
“Clairault is one of the biggest improvers in its region. This Riesling has a shy, mineral and lemony aroma which translates onto a gentle, smooth palate with more delicacy and refinement than usual in Margaret River. The finish is clean, proper and balanced. Cellar 5+ years.”

★★★ Winestate Magazine March/April 2008  
“Pleasant quaffer with a spicy, perfumed nose and a sweet, fat, ripe varietal palate. Has potential. 5+ years \$22.”

