



## CHARDONNAY 2009

BLEND: 100% Chardonnay

### TASTING NOTES:

Bright lemon straw in colour. The nose shows nectarine and citrus pith aromas along with biscuit, hints of white chocolate, toast and vanilla. The palate is smooth and rounded with a gentle acidity. The oak is barely noticeable on the palate, but for the nougat texture and length it imparts. A very well balanced and softly textured wine.

### WINEMAKING NOTES:

The majority of the fruit for this wine comes from our U block, which is a site at the southern boundary of our property. It is an elevated and exposed site that bears the brunt of frequent southerly winds that are a feature of this region. The exposure to these winds can have a dramatic effect on yields by upsetting flowering and fruit set, but they also have an important cooling effect during ripening, slowing the rate and allowing for greater flavour accumulation. The remainder of the fruit comes from our L block which is a small block to the north of the winery that faces the morning sun. The fruit is picked in the early morning and pressed straight away at cool temperatures to retain freshness and vibrancy. Twenty five per cent is barrel fermented in French barriques of which a third are new. The wine stays on yeast lees in barrel for 10 months and is stirred and topped fortnightly.

### WINEMAKING DATA

Sugar Level at Picking: 12.1 to 13.1 Baume

Wine pH: 3.20

Wine Titratable Acidity: 7.1 g/L

Residual Sugar: 2.2 g/L

Alcohol: 13.5%

Winemaker: Will Shields

### ACCOLADES

Bronze Hong Kong International Wine & Spirit Competition 2010

**90 / 100** eRobertParker.com, Lisa Perrotti-Brown MW, Oct 2010

The 2009 Chardonnay gives golden delicious apple, poached pear, apricot and honeysuckle aromas with a hint of butterscotch. Its palate is full bodied with high, balanced acidity and a pleasantly satiny viscosity, providing a long stone fruit finish. Drink it 2011 to 2015.

**89 / 100** Ray Jordan's WA Wine Guide 2011

Beautifully pure fragrant chardonnay made with a subtle addition of oak that enables some rather gorgeous fruit to take the palate to a very long, pleasing finish. There's a little grapefruit cashew subtlety on the nose and the controlled creamy nutty texture is excellent. A wine for the short term. Cellar 3 years.



[a] 3277 Caves Road, Wilyabrup, Margaret River Wine Region, WA 6281

[t] + 61 08 9755 6655

[f] + 61 08 9755 6229

[p] PO Box 360, Dunsborough WA 6281

[w] [www.clairault.com](http://www.clairault.com)

[e] [clairault@clairaultwines.com.au](mailto:clairault@clairaultwines.com.au)