

# Clairault

MARGARET RIVER

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## SEMILLON SAUVIGNON BLANC 2007

### BLEND

51% Semillon & 49% Sauvignon Blanc

### TASTING NOTES

Pale straw in colour with light green hues. The aroma has a wonderfully subtle fruit complexity with an ever evolving array of tropical fruit flavours being released on tasting. Pineapple, melon, blood orange, strawberry, pawpaw and quince. The palate is dry with good length and a well balanced acidity. A very clean finish with nice fruit purity.

### 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. This wine is a blend of Semillon and Sauvignon Blanc grapes grown on the property. The Sauvignon Blanc provides some tropical lift to the aroma and initial fruit flavour on the palate. The Semillon component is the backbone of this blend defining the wines length and citrus, grassy freshness. Made without any influence of oak and an emphasis on low phenolics and purity of fruit.

### WINEMAKING DATA

Sugar level at picking: 12.0 to 12.6 Baume

Wine pH: 3.25

Wine Titratable Acidity: 6.2g/l

Wine Residual Sugar: 3.0

Alcohol: 13.0 %

### WINEMAKER

Will Shields

### ACCOLADES

Please see page 2...





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## SEMILLON SAUVIGNON BLANC 2007

### ACCOLADES, AWARDS & ENDORSEMENTS

- TROPHY** The Royal Adelaide Wine Show 2007  
**GOLD** The Royal Adelaide Wine Show 2007  
Blue Gold Sydney International Wine Competition 2008  
Silver Decanter World Wine Awards 2008  
Silver The Macquarie Margaret River Wine Show 2008  
Silver The Macquarie Bank Sydney Royal Wine Show 2008  
Silver American Express Tower Club Wine Awards 2009  
Bronze QANTAS Wine Show of WA 2007  
Bronze International Wine Challenge 2008  
Bronze Royal Queensland Wine Show 2008  
Bronze Margaret River Wine Show 2010  
★★★★★ Winestate Magazine September / October 2008  
93/100 Winorama Online—Gary Walsh—March 2008
- 91/100 James Hallidays 2009 Wine Companion (4.5 glass rating)  
“Classic Margaret River style; good focus, intensity and length; marries tropical fruit with a lemon juice dressing. Screwcap. 13% alc. Cellar to 2012.”
- 92/100 Ray Jordan—TOP SSB’s—The West Australian May 2008  
“This is a lovely wine from Margaret River and a producer whose star is really on the rise. This was a trophy winner in Adelaide and the combination of lively fresh gooseberry, citrus and some typical herbaceousness is quite compelling. Lovely wine just hitting the shelves.”
- Sipping Greg Duncan-Powell—The Sydney Morning Herald April 2008  
“Here’s a Margaret River sem-sauv blend which sums up why they’re so popular. It’s powerfully fragrant with both tropical and stone fruits and plenty of herbal zing. A good drink solo or with smoked salmon finger food.”
- ★★★★★ Gourmet Traveller Wine—April/May 2008 (91/100)  
“This has attractive, bell-clear gooseberry/herbal aromatics, a rarity in 2007 sem sauv. The flavour is delicate but intense, with seamless fruit, a trace of sweetness and a clean, balanced finish. Cleverly made wine.”
- 5/5 (unbeatable) Paddy Kendlar—Herald Sun City Style - April 2008  
“An almost perfect example of the popular Margaret River blend that has become a regional signature, and further evidence that the past few vintages from Clairault have been the best in its long history. Some citric and grassy notes provide a foil to the ripe tropical fruit aromas and flavours, neat balance, seamless texture, quite delicious.”
- Review Australian Chinese Times—Oct 07 | Halina Young  
“... The wine from Clairault presents with a lovely light straw colour with a green tinge. It has pronounced notes of fresh tropical fruits, pineapple, passionfruit, with hints of lime and grassiness. The tastes of lime, melon and a hint of pawpaw are very clean and crisp. The flavours linger like a like tropical breeze. This wine is pure fruit, pure flavour and a pleasure to drink. A must with some succulent seafood.”
- 90/100 Huon Hooke—Sydney Morning Herald—Jan 08  
**Top Aussie White** “From one of Margaret River’s great improvers, this lively, intense gooseberry-like dry white has freshness, definition and a smidgin of sweetness. It has tangy varietal fruit and seamless harmony. Drink now. Food: smoked salmon and cream chesse roulade.”
- Winsor’s Choice Winsor Dobbin—www.winsordobbin.com.au—May 2008  
“This Margaret River winery is making some excellent wines; and this is one of the best, with appealing gooseberry, lemon/lime and herbaceous characters. Fresh and lively with nice balance, this would be gorgeous with some grilled shellfish. \$24”