



MARGARET RIVER

••• ESTATE SEMILLON 2004

BLEND—100% Semillon

TASTING NOTES

This wine is straw in colour. The aromas of this varietal are always a conversation starter. Complex and intriguing! It has vibrant lemon characters combined with hints of saltbush, bay leaf and fresh rain on dry grass. The aromas of lemon and ocean grasses follow through and dominate the palate. Silky smooth, clean, and crisp, this wine has excellent length. Due to the high acids and fruit weight in this particular wine cellaring is recommended. These wines can last anywhere between 20-30 years if kept in ideal conditions.

WINEMAKING NOTES

Low yields from Clairault's Estate give this wine unique intensity of flavour. Fruit was picked while it displayed classical grass and citrus characters on the palate. Grapes were crushed before transferring into new and one year old French oak barriques where fermentation took place using indigenous or natural yeast. The wine was racked from barrel into stainless steel after two months. The use of oak adds complexity to the palate while retaining fresh fruit characteristics that make this wine so enjoyable.

WINEMAKING DATA

Sugar Level at Picking: 11.6 Baumé
Wine Titratable Acidity: 7.1 g/L
Alcohol: 12.6%

Wine pH: 3.18
Wine Residual Sugar: 1.77 g/L

ACCOLADES

Silver | 17.5 Scoop Magazine Summer 04/05 | Steve Charters MW
"My second highest rated wine. I found the nose complex, with grassy, mineral and liquorice root characters, and a great texture, mid-weight palate. It has great length, with hints of barrel fermentation and some attractive, aromatic blossomy fruit. It was John's (John Jens) favourite wine - he appreciated its richness and felt that it was well crafted. Drink now or over the next five years."

90/100 Ray Jordan's Guide to Wine 2004/2005
"Although this wine has a delicate precise mouth feel, it has a deep complexity held tight by some quality oak and a bracing piercing acidity. The lifted aromas of citrus smack of Semillon. The palate has a little lick of subtle toasty oak. Nice wine."

Review West Coast Magazine | Ron Spencer | June 2005
Clean and crisp and quite elegant in its youth with lemon and grass flavours on the palate and a wonderful everlasting finish. Quite a dry wine that should age to become complex and savoury food style and good value too.

Review The West Australian | Wine by Ray Jordan | July 2005
The Clairault Estate Semillon (\$24) is a pretty smart wine showing a tight and controlled palate that's been held with crisp fine acid, with a little oak influence playing its part as well. The restrained and controlled style is something that Shields is moving towards in the Estate range.

★★★★☆ - 92/100 James Halliday Australian Wine Companion 2006
A complex wine, highlighted by squeaky acidity balancing the rich fruit and a touch of toasty, spicy oak; works well; long finish. Cork.

★★★★ Winestate Magazine | September - October 2005
Projects aromas of dusty oak and developed tropical fruit aromas. Generous, sweet and spicy in the mouth with good flavours and lovely texture. Nice dusty oak.

★★★★ Winestate Annual Magazine 2006 | Wines of 2005

Bronze The Royal Perth Wine Show 2004

