



## Tasting Notes

Visionaries first planted grapes in the Margaret River region of Western Australia over 30 years ago. Clairault Wines was the sixth property to strike out with its first vines gracing the gravely Willyabrup soils in 1976. Growing conditions in this sub-region of Margaret River are recognized internationally as being the mirror image of Bordeaux. Sunshine hours are slightly higher than its French counterpart with a lower average rainfall. Less than two miles from the Indian Ocean and having the highest elevation in the area encourages a unique ecosystem to create distinct and highly textured wines. Its proximity to the cooling ocean influences ensures little to no vintage variation.

Bordeaux varietals thrive throughout the district. Chardonnay also plays a pivotal part in the regions growth. Clairault believes in the longevity of its vineyard. No pesticides or herbicides are used in the vineyard production of our wines.

## 2006 Semillon Sauvignon Blanc



### 68% Semillon, 32% Sauvignon Blanc

Pale straw in colour. The aroma has the typically pithy, grassy Margaret River Semillon characteristics mingling with subtle melon, quince and passionfruit of the Sauvignon Blanc. There is a great freshness and purity of fruit in this wine and the individual aromas of the two varieties seem to dance around each other. The flavours transfer to the palate and linger with a clean balanced acidity. The palate is dominated by a fruit salad of flavours and tapers away to a slightly mineral finish. Would complement oysters wonderfully.

### Will Shields' Winemaking Notes

The 2006 vintage was the coldest and cloudiest vintages for many years. Thankfully the yields were low and the disease pressure was minimal. What resulted was a very long ripening period with harvest three weeks later than usual. Sugar levels were lower than normal also resulting in lower alcohol levels and more delicate wines. 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: 11.0 to 11.6 Baumé

Wine pH: 3.17

Wine Titratable Acidity: 7.3 g/L

Wine Residual Sugar: 1.94 g/L

Alcohol 11.7%