

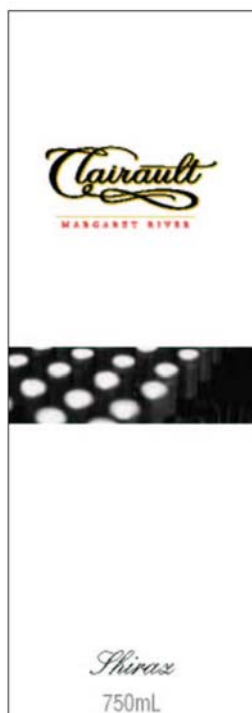


Tasting Notes

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.

2002 Shiraz



100% Shiraz

This is the first release of a Shiraz under the Clairault label. Margaret River Shiraz tends to have a broad range of flavours that covers the ripeness spectrum, from Indian spice to ripe red currant and Christmas pudding aromas. This wine delivers on all those aromas with purity and depth. The palate has generosity of sweet fruit combined with structure and length. Considered oak treatment lets the flavours of the region display themselves fully.

Will Shields' Winemaking Notes

80% of the fruit for this wine is from the warmer northern half of the Margaret River district which provides more of the ripe plum and dark cherry flavours. The remaining 20% is from the southern half of Margaret River giving more spice and pepper flavours. Vinification involved a portion of barrel fermentation in new French and American oak. The whole of the wine was matured in barrel both new and one year old, before blending and bottling in February 2003.

Winemaking Data

Sugar level at Picking: 12.1 to 13.0 Baumé

Wine pH: 3.20

Wine Titratable Acidity: 6.9 g/L

Wine Residual Sugar: 1.85 g/L

Alcohol: 12.1%