

Clairault

MARGARET RIVER

••• ESTATE RIESLING 2008

BLEND—100% Riesling

TASTING NOTES

The aroma is intense and distinctively Riesling with pineapple, musk and jasmine flavours along with citrus aromas of orange peel and cumquot. On the palate the flavours have a more mineral, slate-like quality. A touch of sweetness balances the inherent acidity of the variety. Excellent length and persistence of flavour. A strong wine that will age well.

WINEMAKING NOTES

Early growing season hail had a significant affect on both yield and flavour composition of the 2008 vintage. The yield was reduced by as much as 50% in the Riesling which has its upside of good flavour intensity. The flavour profile across the block was also affected by the hail, and the fickle spring weather, through inconsistent ripening. Hand picking was a must to avoid excessively green fruit. Gentle pressing to avoid phenolics, neutral yeast, no oak and very little intervention are use in the production of this wine.

WINEMAKING DATA

Sugar level at picking: 11.6 Baume
Wine Titratable Acidity: 8.1 g/l
Alcohol: 12 %

Wine pH: 2.94
Wine Residual Sugar: 3.01
WINEMAKER—Will Shields

ACCOLADES

This wine is made in very small quantities and is not entered into any shows.

88/100 Ray Jordan, *The West Australian*, Fresh, March 2009

“ ... with a surprisingly good Riesling. Surprising in that Riesling is not normally associated with Margaret River, though there are some quite nice examples. This is pretty good.... Fragrant aromas with a palate that is tightly wound with a persistent mineral thread. Palate is slightly muted but sustained with a nice acid. Will cellar in the short term.”

89/100 James Hallidays 2009 Wine Companion (4 glass rating)

“A firm, minerally palate; overall, subdued varietal fruit, a dual function of vineyard and region. Screwcap. 12.5% alc. Cellar to 2012.”

