

Clairault

MARGARET RIVER

CAPE PINK 2009

Tasting Note

The aroma is a lovely fresh blend of red fruits, cherry, strawberry, blueberry along with some confectionary notes, jubes. It is a lively and uncomplicated aroma. The palate is smooth and gentle with similar fruit flavours as the aroma. It finishes with a nice level of fruit sweetness, leaving a lingering ripe strawberry flavour.

Winemaking Notes

This wine is a blend of Merlot (63%) and Riesling (37%) from the Clairault property. The Merlot was fermented on skins for 3 days prior to pressing and blending with the Riesling ferment. Fermentation was stopped early to allow some residual sugar to remain. Normal white wine making procedures follow through to bottling. A wine style that is made to be served chilled.

Analysis

Baume at Picking: 12.1 – 12.4

Titratable Acidity: 6.8

Alcohol: 13.0

pH: 3.31

Residual Sugar: 10.4

