

Clairault

MARGARET RIVER

CAPE WHITE 2009

This 2009 Cape White Late Harvest is a blend of Chardonnay and Riesling grapes sourced entirely from the Clairault Estate. Late picking of the fruit allows for the ferment to be stopped earlier than usual, resulting in a lower alcohol and some residual sweetness.

Tasting Note

Pale straw in colour. The aroma shows strong lime and marmalade flavours, with hints of spice and honey. The palate has a gentle acidity and rock melon like sweetness and lime flavour. The finish is clean and rounded. The sweetness is balanced nicely by the acidity.

Winemaking Notes

The 2009 vintage was marked by strong vegetative growth during spring followed by a warm dry summer period which saw rapid sugar development and then a period of cool overcast conditions leading up to harvest. Yields were moderately low, acid levels high and flavour development was slow.

Analysis

Baume at Picking: 12.4

Titrateable Acidity: 7.5

pH: 3.36

Residual Sugar: 11.5

Alcohol: 11.5%

