

Clairault

2014 CLAIRAULT CABERNET SAUVIGNON



PRODUCT:	Clairault
VINTAGE:	2014
GRAPES:	Cabernet Sauvignon
ORIGIN OF GRAPES:	Margaret River Percentage: 100%
VINIFICATION:	The fruit is harvested, de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.
VINTAGE:	The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October. However from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.
ANALYSIS:	Alcohol: 14%
NOSE:	Vibrant aromas of cherries, mulberries and roasted coffee beans, with hints of currant and vanilla pod.
PALATE:	Rich cedar entry with darker tones of cassis and currant leading to persistent mineral tones and a refreshing cherry glaze finish.
CELLARING:	Up to 10 years, however we enjoy it for freshness now.
ACCOLADES:	94 points, 'Special Value Star' - James Halliday's Wine Companion "There's a nuclear arsenal of black and redcurrant, cassis, wild herb, black olive and charred, tarry tannins in each bottle of this wine, so handle with care. A big ribeye steak to start, and someone to share the bottle" Silver - International Wine & Spirit Competition Silver - Halliday Australian Cabernet Challenge
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.

Hahndorf Hill Winery is distributed by Rogue Wines Pty Limited.

ROGUE
WINES

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W01/04/17
JOB: 01272

Clairault

2014 CLAIRAULT CABERNET SAUVIGNON MERLOT



PRODUCT:	Clairault
VINTAGE:	2014
GRAPES:	Cabernet Sauvignon Merlot
ORIGIN OF GRAPES:	Margaret River Percentage: 100%
VINIFICATION:	<p>The Cabernet Sauvignon portion of the blend is de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our Merlot is crushed as to fully expose the delicate flesh and promote a more refined and elegant textural development. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.</p> <p>This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. The result is clean, pure fruit flavours, boasting supple yet powerful tannin. The wine was aged in French oak for 10 months before the wine was balanced, clarified and bottled.</p>
VINTAGE:	<p>The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October, however, from here on, there weren't any significant weather events until a heat spike the week prior to Christmas.</p> <p>The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.</p>
ANALYSIS:	Alcohol: 14.5%
NOSE:	Aromas of blueberries, cedar and currants accompanied by hints of eastern spice and ground coffee.
PALATE:	Enters with velvet tones of ripe red fruit and a wet slate minerality. The finish is bold and complete, boasting textures of coffee, toasty oak and a lingering spiced plum finish.
CELLARING:	Up to 8 years, however we enjoy it for freshness now.
ACCOLADES:	GOLD MEDAL - Sydney Royal Wine Show, 2016 92 points, 'Special Value Star' - James Halliday's Wine Companion 2017
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.

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2014 CLAIRAULT CHARDONNAY



PRODUCT:	Clairault	
VINTAGE:	2014	
GRAPES:	Chardonnay	
ORIGIN OF GRAPES:	Margaret River	Percentage: 100%
VINIFICATION:	The fruit for our Chardonnay is harvested and pressed as both whole cluster and cold crushed fruit, in order to sculpt wines boasting great length, texture and sophistication, as well as density of fruit and a bold complex palate. The juice is settled cold and racked after 2 days, harvesting only the lightest and most delicate grape solids to further aid in textural and aromatic development. The juice is barrel fermented in roughly 40% new, 30% 2nd fill and 30% 3rd fill French oak barriques. A portion of wine is allowed to undergo malolactic fermentation, to broaden the palate and add additional complexity to both the aromatics and the texture of the wine. The rest is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. It is then aged in oak for 9 months and battonaged every two weeks to develop texture and additional palate complexity, after which the wine is removed from barrel, clarified and bottled.	
VINTAGE:	The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October, however, from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.	
ANALYSIS:	Alcohol:	13.3%
NOSE:	Freshly cut white pear, backed nectarines and hints of cinnamon, Creme Brulee and limes.	
PALATE:	Rich and powerful on the entry, creamy oak tones on the mid-palate and finish with lingering aromas of lime and stone fruit awash in vibrant natural acid.	
CELLARING:	Up to 8 years, however we enjoy it for freshness now.	
ACCOLADES:	95 points, 'Special Value Star' - James Halliday's Wine Companion 2017. BLUE GOLD & Top 100 Wines - Sydney International Wine Competition. GOLD - QANTAS Wine Show of WA, 2015. GOLD - Korea Wine Challenge 2016. 4.5 Stars - Winewise Championship Tasting 2016. SILVER - Perth Royal Wine Show, 2015. SILVER - Margaret River Wine Show, 2015. Commended - International Wine Challenge 2016. Bronze - Sydney Royal Wine Show 2016	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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2016 CLAIRAULT ROSE



PRODUCT:	Clairault	
VINTAGE:	2016	
GRAPES:	Rose	
ORIGIN OF GRAPES:	Margaret River	Percentage: 100%
VINIFICATION:	The Merlot fruit is crushed and skin contacted at low temperature for around 4 hours in order to extract some colour and fragrances from the skins. The juice is cold settled prior to fermentation at low temperatures in stainless steel. Our aim is to preserve freshness and capture aromatics. When fermentation was complete, the wine was then racked off of its lees before stabilising and bottling in July of the vintage.	
VINTAGE:	The 2015 to 2016 vintage season in Margaret River was generally warm and dry up to the third week in January 2016. The relatively dry winter combined with a warmer growing season corresponded to vines achieving good shoot lengths and making the transition from vegetative growth to fruiting growth a little earlier than normal; a great feature for fruit quality. Our dry growing season was quenched on 19th March, 2016 with 50 mm of rain, enough to wash the dust of the vine leaves, top up the dry soil profiles and carry the vines through to full ripeness. The resulting wines are fragrant with succulent natural acidities, lovely textures and intense aromatic lift.	
ANALYSIS:	Alcohol:	12.8%
NOSE:	Aromas of Strawberries, rhubarb and summer berries.	
PALATE:	Voluptuous entry with raspberry sorbet and plum jam flavours, leading to a slick refreshing finish.	
CELLARING:	Up to 2 years, however we enjoy it for freshness now.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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2016 CLAIRAULT SAUVIGNON BLANC SEMILLON



PRODUCT:	Clairault		
VINTAGE:	2016		
GRAPES:	Sauvignon Blanc Semillon	Percentage:	Sauvignon Blanc (79%) Semillon (21%)
ORIGIN OF GRAPES:	Margaret River	Percentage:	100%
VINIFICATION:	Sauvignon Blanc (79%) and Semillon (21%) are all harvested separately according to their flavours and natural acidity balances. The fruit is cold pressed; the juice settled and then fermented using a variety of techniques. A portion is fermented in stainless steel at low temperatures to preserve freshness, while around 20 % of the cuvee is fermented in French oak barriques to provide textural and complexing elements. We matched a yeast strain specifically to this wine in order to enhance the natural varietal characters of passion fruit and gooseberry. When fermentation was complete, the wine was then aged on it's less with gentle battonage for about a month before bottling in July to retain freshness.		
VINTAGE:	The 2015 to 2016 vintage season in Margaret River was generally warm and dry up to the third week in January 2016. The relatively dry winter combined with a warmer growing season corresponded to vines achieving good shoot lengths and making the transition from vegetative growth to fruiting growth a little earlier than normal; a great feature for fruit quality. Our dry growing season was quenched on 19th March, 2016 with 50 mm of rain, enough to wash the dust of the vine leaves, top up the dry soil profiles and carry the vines through to full ripeness. The resulting wines are fragrant with succulent natural acidities, lovely textures and intense aromatic lift.		
ANALYSIS:	Alcohol: 13.3%		
NOSE:	White pear, lemon zest and gooseberry aromas.		
PALATE:	A coasting natural acid and minerality on the entry to the palate are followed by subtle French oak and peach blossom tones. The finish is crisp and lingering with yet more stone fruit and citrus hints.		
CELLARING:	Up to 4 years, however we enjoy it for freshness now.		
ACCOLADES:	Bronze - Wine Show of WA		
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2013 CLAIRAULT ESTATE CABERNET SAUVIGNON



PRODUCT:	Clairault Estate Cabernet Sauvignon	
VINTAGE:	2013	
GRAPES:	Cabernet Sauvignon	
ORIGIN OF GRAPES:	Margaret River	Percentage: 100%
VINIFICATION:	<p>The fruit is harvested, de-stemmed and crushed, so that each berry is just split. This is to ensure minimal berry degradation during the fermentation process and to promote fresh, clean flavour production by our very specifically selected yeast strain. Our ferments are, by industry standards, cool and gentle, allowing slower, more controlled extraction of tannin and flavour. The wine is pumped over three times a day and then judiciously backed off as the wine develops.</p> <p>This wine was on skins in the fermenter for 14 days, before gentle pressing and barrelling down. The result is clean, pure fruit flavours, boasting supple yet powerful tannin. The wine was aged in French oak barriques for 18 months before the wine was removed from barrels, clarified and bottled.</p>	
VINTAGE:	<p>The Maritime climate of the Margaret River and surrounding areas makes grape growing a pleasure. The warm dry summers and cool wet winters allow vines to prosper in relatively low disease pressure conditions. The ideal scenario is for plentiful winter rains to leave the soils with good levels of stored moisture which can then be drawn on as required by the actively growing vines, with the occasional summer rains to wash dust from the leaves and top up the soil profile.</p>	
ANALYSIS:	Alcohol: 14%	
NOSE:	Aromas of glazed cherries, blueberries and cassis are supported by a strong cedar backbone.	
PALATE:	The palate enters focussed and with precision. Fine-grain tannins drive a rich red-fruit core dappled with tones of oak and black fruit spice. Cherry skin minerality and blue-fruit acidity drive a long, powerful finish.	
CELLARING:	Up to twenty years.	
ACCOLADES:	SILVER - International Wine Challenge, 2016 SILVER - Sydney Royal Wine Show, 2016	
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2013 CLAIRAULT ESTATE CHARDONNAY



PRODUCT:	Clairault Estate Cabernet Sauvignon	
VINTAGE:	2013	
GRAPES:	Chardonnay	
ORIGIN OF GRAPES:	Margaret River	Percentage: 100%
VINIFICATION:	The fruit for our Estate Chardonnay is selected from our best blocks of fruit and hand-picked. The fruit is chilled and whole-cluster pressed to retain freshness and cultivate texture and structure. The juice is settled cold and racked after 2 days, harvesting only the lightest and most delicate grape solids to further aid in textural and aromatic development. The juice is barrel fermented in 40% new, 30% 2nd fill and 30% 3rd fill French oak barriques. The wine is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. It is then aged in oak for 9 months and battonaged every two weeks to develop texture and additional palate complexity, after which the wine is removed from barrel, clarified and bottled.	
VINTAGE:	The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October, however, from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.	
ANALYSIS:	Alcohol: 14%	
NOSE:	Aromas of cut stone fruit, squeezed lemon and melon with hints of vanilla pod and eastern spice.	
PALATE:	The palate enters clean and precise with sophisticated lines of oyster shell, lime juice and orange blossom. Creamy oak and fine acidity lead to a crisp, lingering finish.	
CELLARING:	Up to 8 years, however we enjoy it for freshness now.	
ACCOLADES:	96 points, 'Special Value Star' - James Halliday's Wine Companion 2017 GOLD - Perth Royal Wine Show 2016 Silver - Margaret River Wine Show 2015 Bronze - Sydney Royal Wine Show	
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