

Spinifex

Barossa Valley



2015 Spinifex Clairette

The fruit source is an elevated, 20 year old southern Barossa vineyard. Soils are limestone based. The vineyard is relatively late maturing, being amongst the last whites to be harvested.

All fruit is hand harvested, cooled overnight prior to being crushed but not destemmed - macerations are typically around 4-8 hours before pressing. The must is fermented with indigenous yeasts, malolactic is avoided, and the young wine remains on full lees for 6-8 months prior to racking. Bottled without filtration.

Although this is the first release of this variety as a straight up style, we have been using Clairette as a blending component in Lola for a few years. We see Clairette as a variety with significant potential. It's fruit is hardy, withstands heat and weather well and whilst not highly acid retentive, it delivers wines with delicacy, freshness and texture.

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