

CAPE MENTELLE GEORGIANA 2009

GEORGIANA IS A FRESH, VIBRANT EXPRESSION OF MARGARET RIVER SAUVIGNON BLANC. EVERY EFFORT IS UTILISED IN THE VINEYARD AND THE WINERY TO PROMOTE THE CLEAN AROMATICS AND PUNCHY CITRUS CHARACTERS OF THIS VARIETY. GEORGIANA IS DISTINCTIVELY TEXTURAL ON THE PALATE, WITH BRIGHT AND REFRESHING ACIDITY, PROVIDING BALANCE TO CREATE THE PERFECT SUMMER WHITE.

TASTING NOTE

APPEARANCE:

Pale straw with hints of green.

NOSE:

An aromatic explosion of tropical fruits including paw paw, guava and passionfruit, with nuances of delicate jasmine.

PALATE:

Juicy white peach, guava and citrus flavours are supported with a slippery, creamy texture. Subtle cinnamon and delicate anise well complement the vibrant fruit driven palate.

FOOD PAIRING:

Confit ocean trout with pickled beetroot and fetta.

CELLARING:

Best enjoyed young and fresh.

TECHNICAL NOTE

VINEYARD:

The lion's share of the fruit came from the cooler southern half of the region, including our Chapman Brook Vineyard. Various canopy management methods are used, with the objective being to maximise fruit flavour development. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON:

A cool, wet and windy spring extended into the flowering period around November, setting up the season for low yields across all varieties. The sun came out on cue in December and perfect ripening conditions continued through harvest, interrupted only by a spot of rain at the start of March - enough to give the vines a drink and see all varieties harvested in optimal condition.

BLEND:

87% sauvignon blanc, 13% semillon.

WINEMAKING:

When harvesting sauvignon blanc the emphasis is placed on capturing vibrant fresh flavours with clean acidity. Fruit is generally machine harvested at night to take advantage of the cooler temperatures. Fermentation takes place in 100% stainless steel tanks. The wine was assembled after five months on lees and bottled in January 2010.

ANALYSIS:

13% alcohol, 6.9g/l total acidity, 3.22 pH.

CLOSURE:

Screwcap.

RRP:

\$19.00



