

## SAUVIGNON BLANC SEMILLON 2006

THIS QUINTESSENTIAL BLEND SETS THE BENCHMARK FOR A WINE STYLE NOW SYNONYMOUS WITH THE MARGARET RIVER REGION. THE STYLE ACCENTUATES THE FRESH FRUIT CHARACTERS OF BOTH VARIETIES WITH THE ADDED COMPLEXITY AND PALATE WEIGHT OFFERED BY A SMALL PORTION OF BARREL FERMENTATION.

APPEARANCE	Pale straw.
NOSE	Vibrant aromas of citrus blossom, passionfruit and lemon thyme are enhanced by a chalky mineral hint and a trace of fresh herbs.
PALATE	The palate opens with delicate floral characters emerging into a coiled and textural mid-palate displaying crisp white melon, gooseberries and lemon zest. It finishes with a purity of fruit and a persistence that echoes its intense, focused palate.
VINTAGE AND VINEYARD	2006 was a challenging vintage in Margaret River for many reasons. The summer months were unusually mild with occasional light rain. The mild conditions resulted in a harvest delayed by up to four weeks across all varieties, the latest vintage recorded in the regions forty years of viticulture. Excellent acid retention and vibrant fresh fruit flavours are the result of this late season. The grapes were sourced from our Estate Vineyards and long-term contract growers in the Margaret River region. Gravel laterite soils predominate in most of the vineyards. Irrigation and leaf removal is used judiciously to maintain balanced vine growth and a steady rate of ripening.
WINEMAKING TECHNIQUE	Our minimal approach towards the classic Margaret River blend of Sauvignon Blanc and Semillon is aimed at preserving as much fruit intensity and regional character as possible, while providing a full flavoured distinctive white wine in the style for which Cape Mentelle has become renowned. Fruit is machine harvested at night to ensure that it arrives at the winery in cool condition. The juice is mostly fermented in stainless steel tanks with 8% of the blend fermented in new Fench and American oak barrels and left on lees for 12 weeks. All parcels of fruit are maintained as individual lots before blending those batches judged to be the best. This vintage the blend is 60% sauvignon blanc, 40% semillon. The wine was bottled in August 2006.
CLOSURE	Screwcap

## SAUVIGNON BLANC SEMILLON 2006 - Technical Notes

TASTING NOTE	Vibrant aromas of citrus blossom, passionfruit and lemon thyme are enhanced by a chalky mineral hint and a trace of fresh herbs. The palate opens with delicate floral characters emerging into a coiled and textural mid-palate displaying crisp white melon, gooseberries and lemon zest. It finishes with a purity of fruit and a persistence that echoes its intense, focused palate.
VINEYARD	Sauvignon blanc and semillon are sourced from a number of vineyards, the majority from the cooler southern half of the Margaret River region which includes Cape Mentelle's own Estate and Chapman Brook Vineyards. Canopy management is critical, the most favoured technique being vertical shoot positioning combined with leaf removal to improve sunlight exposure, enhance fruit flavour development and provide a balanced leaf to fruit ratio for even ripening. Irrigation is used judiciously to maintain balanced vine growth and a steady ripening. The soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. The soils are often associated with the growth of strong stands of Marri trees (Western Australian Red Gums) and provide the best medium to produce strongly flavoured distinctive wines across a number of varieties and styles.
SEASON	2006 was a challenging vintage in Margaret River for many reasons. In general it was very cool with a late budburst and restricted early shoot growth due to a cool and dry 2005 spring. Warm weather arrived in November promoting accelerated shoot growth producing strong healthy canopies with moderate crops. The summer months were unusually mild with occasional light rain. The mild conditions resulted in a harvest delayed by up to four weeks across all varieties, the latest vintage recorded in the regions forty years of viticulture. Excellent acid retention and vibrant fresh fruit flavours are the result of this late season.
HARVEST	Grapes are harvested based on flavour and tannin development. In the case of sauvignon blanc and semillon 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, ensuring the fruit arrives into the winery in the freshest possible condition. Sauvignon Blanc was harvested from March 21 to April 2, semillon was harvested from March 20 to April 6.
VINIFICATION	<p>The fruit is destemmed and transferred through a must chiller to a tank press. The juice is gently expressed from the skins with a yield of only 600 litres/tonne at 10°C, with the other 100 litres/tonne kept separate from the free run juice. The juice is racked off gross lees after three days and fermented at 14°C in stainless steel tanks with 8% of the blend fermented in new French and American oak barriques and left on lees for 12 weeks. The wine is assembled after three months, lightly fined and filtered. Bottling took place in August 2006 under a screw cap closure to ensure freshness is maintained. The final blend comprises 60% sauvignon blanc and 40% semillon.</p> <p>This minimal approach towards the classic Margaret River blend of sauvignon blanc and semillon is aimed at preserving as much fruit intensity and regional character as possible, while providing a full flavoured distinctive white wine in the style that Cape Mentelle has become renowned.</p> <p>Analysis: 13%v/v Alc, 6.4g/L acid, pH 3.30</p> <p>Closure: Screwcap</p>