

## SAUVIGNON BLANC SEMILLON 2008

Cape Mentelle takes a minimal approach towards this classic Margaret River blend of sauvignon blanc and semillon. The aim is to preserve as much fruit intensity and regional character as possible, whilst providing a full flavoured distinctive white wine. 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.

### Tasting note

- Appearance:** Pale straw with hints of green.
- Nose:** Aromas of zesty lime and pawpaw fruits, fresh snowpeas and fragrant citrus blossom are overlaid with hints of blackcurrant.
- Palate:** The foreground features lively lemon and lime zest, with crunchy sugar snap pea and wheat grass. Generous texture and fruit weight is well balanced by long and even citrus acidity.
- Food pairing:** Salt and pepper tofu with shiitake broth.
- Cellaring:** Drink 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, along with our other Estate owned and selected contract vineyards. Various canopy management methods are used, with the objective being to maximise fruit flavour development. Typically the vineyard soils are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.
- The season:** A wet winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February when the whites were all harvested in perfect conditions over the following four weeks.
- Blend:** 58% Sauvignon Blanc, 42% Semillon.
- Winemaking:** When harvesting 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. Fermentation takes place in stainless steel tanks with 5% of the blend fermented in new French and American oak barriques. The wine is assembled after three months. Bottling took place in July 2008.
- Analysis:** Alcohol 12.5%, 6.5 g/l total acidity, pH 3.2.
- Closure:** Screwcap.
- Market:** Domestic and export.