
CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2012



CAPE MENTELLE TAKES A MINIMAL APPROACH TOWARDS THIS CLASSIC MARGARET RIVER BLEND. 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 green hues.

NOSE:

Fresh and lively with a mix of lemon pith, grapefruit, jasmine blossom, white peach and bath salts.

PALATE:

Soft and bright with abundant fruit including lime and white melon with subtle savoury, smokey characters leading to a fine, long and elegant finish.

FOOD PAIRING:

Grilled Rottnest Island scallops served with a dash of lime juice, fish sauce, fresh ginger and coriander.

CELLARING:

Best consumed young and fresh.

BLEND:

54% sauvignon blanc, 46% semillon.

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:

The 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured that fruit was harvested in perfect condition and picking was completed by early April prior to heavy late April rains.

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 around 15% of the blend fermented in a combination of new and seasoned French and American oak barriques. The wine was assembled after four months on lees and bottled in July 2012.

ANALYSIS:

12.5% alcohol, 5.8 g/l total acidity, 3.16pH.

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MARGARET RIVER
