
CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2013



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:

Aromas of lychee, lime, grapefruit, honeysuckle, blackcurrant and a hint of wet stone.

PALATE:

Juicy, clean and fresh with a talcy pithy structure balancing the rich fruit flavours of limes, passionfruit and honeysuckle. The texture is creamy and the finish bright, long and elegant.

FOOD PAIRING:

Plucked blue swimmer crab tossed with fresh chilli, garlic, parsley and spaghetti.

CELLARING:

Best consumed young and fresh.

BLEND:

52% sauvignon blanc, 48% 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 lead up to harvest saw a wild, cool and windy November which interrupted flowering and fruit set, ultimately resulting in the lowest yields for a decade. The summer leading into the 2013 vintage recorded temperatures well above average with perfect ripening conditions. White fruit was harvested quickly and early in February with red fruit benefiting from a cool and mild March allowing extended ripening and full tannin maturity. Another great vintage for Margaret River.

WINEMAKING:

When harvesting sauvignon blanc and semillon the emphasis is placed on capturing vibrant fresh flavours with clean acidity. Fruit is harvested at night to take advantage of the cooler temperatures. Fermentation took place in stainless steel tanks with around 7% of the blend fermented in a combination of new and seasoned French oak barriques. The wine was assembled after three months on lees and bottled in June 2013.

ANALYSIS:

13% alcohol, 6.4 g/l total acidity, 3.32pH.

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MARGARET RIVER
