
CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2014



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 green hues

NOSE:

Aromas of white melon, lime, grapefruit, honeysuckle, blackcurrant and a hint of chalk dust.

PALATE:

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

FOOD PAIRING:

Handmade fettuccine and basil pesto with grilled chicken tenderloins

CELLARING:

Best consumed young and fresh

BLEND:

58% Sauvignon Blanc, 42% 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 along with our other estate and selected contract vineyards. 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:

Margaret River experienced amongst the warmest vintage on record and on a par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. Flavours are bright and fresh with natural acidity high and in good balance with the fruit intensity. 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 takes 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 four months on lees and bottled in July 2014.

ANALYSIS:

12.5% alcohol, 6.9g/l total acidity, 3.15pH.

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MARGARET RIVER
