

CAPE MENTELLE

WALLCLIFFE SAUVIGNON BLANC SEMILLON

2007

THE WALLCLIFFE SAUVIGNON BLANC SEMILLON IS A TINY PRODUCTION FROM OUR ORIGINAL WALLCLIFFE VINEYARD ESTABLISHED IN 1970. THE WINE REPRESENTS THIS TRULY EXCEPTIONAL VINEYARD SITE, THE COMPLEMENTARY CHARACTERS OF THE TWO VARIETIES AND A RESTRAINED YET EVOCATIVE WINEMAKING APPROACH.

TASTING NOTE

APPEARANCE:

Pale straw.

NOSE:

Lemon pith, spice and almond kernel in the foreground with flinty nuances and slight gunsmoke.

PALATE:

The palate is focused with lemon, lime and mineral flavours. The mid palate has a delicate texture, which is underpinned by structural and balanced acidity.

FOOD PAIRING:

Freshly shucked Coffin Bay oysters with blood orange and mint salsa.

CELLARING:

Drink now to 2015.

TECHNICAL NOTE

VINEYARD:

The Wallcliffe Vineyard was established on a ridge of free draining lateritic “ironstone” gravel between 1970 and 1972. Sauvignon blanc and semillon were grafted onto shiraz vines in the early 1980’s. The vines are therefore amongst the oldest of these varieties in Margaret River but their roots are even older. The vines are cane pruned and the canopy vertically positioned for optimal air and light penetration.

THE SEASON:

2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season, which combined with excellent vine health to produce full flavoured, concentrated white wines with great aromatic intensity and lively fresh palates.

BLEND:

Sauvignon blanc 54 %, semillon 46%.

WINEMAKING:

Each vintage the unique characters of the Wallcliffe Vineyard have overridden any variations in winemaking technique, leading us to adopt a very simple approach to making this wine. The bunches are hand picked, whole-bunch pressed and the juice allowed to undergo natural fermentation in Bordeaux coopered French oak barriques, around one third of which are new. After seven months on yeast lees, a selection of the best barrels are then blended to make the wine which most accurately reflects the characters of the season and the vineyard.

ANALYSIS:

13% alcohol, 7.42 g/l total acidity, 3.09 pH.

CLOSURE:

Screwcap.



