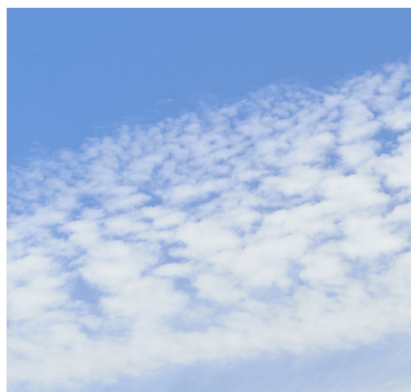


SAUVIGNON BLANC SEMILLON 2016



CRISP.
RADIANT.
AROMATIC.



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.

CAPE MENTELLE

MARGARET RIVER

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Oysters and SBS by the Cape Mentelle beach, air full of iodine and warm sunset.

– Frédérique Perrin, Cape Mentelle Technical Director

SAUVIGNON BLANC SEMILLON 2016



TASTING NOTE

Appearance

Pale straw with green hues.

Nose

Varietal sauvignon notes revolving around cassis buds, juniper berries and cracked black pepper. The nose then opens to complex fruit ranging from zesty white grapefruit to hints of lychees, lifted by ethereal floral notes of jasmine and passion fruit flower.

Palate

The attack is juicy clean, slightly saline, on notes of passionfruit and citrus. The fresh pithy acidity and mineral character, reminiscent of fine absinthe, fresh ginger and gentian bitters give the wine a lot of vinosity and masculine personality, well balanced by the honey notes and creamy texture of the semillon and showing exceptional length.

Food pairing

Crab cakes, fresh oysters au naturel, warm bruschetta with fresh buffalo mozzarella. Because of the wine's strong personality, it will allow a bold marriage with cheeses, especially well-aged, slightly crystallized ones such as a mature Parmigiano-Reggiano.

CONSUMPTION NOTE

Cellaring

Best consumed young and fresh.

Blend

57% Sauvignon Blanc
43% Semillon.

Analysis

13% alcohol
6.5 g/l total acidity, 3.05pH.

WINEMAKING NOTE

Vineyard

The fruit comes from the perfectly suited cooler southern half of the Margaret River region, from our three vineyards of the Wallcliffe-Trinders, Crossroads and Chapman Brook. The typical soils of these vineyards are geologically ancient, free draining, sandy loams with a high percentage of lateritic gravel. The vines are vertically trained, spur or cane pruned and canopy manipulations are frequent to allow good air flow and dappled sunlight on the fruit.

The Season

After a dry winter Margaret River experienced a moderately warm summer punctuated by unusual rainfalls in the second half of January which delayed the first harvests by about 10 days. The moderate day and low night temperatures allowed exceptional preservation of the varietal white aromas and a long harvest period to pick each small batch of fruit in the most perfect conditions. As a result, while sauvignon blanc retained its racy acidity and primary fruit flavors, semillon developed a beautiful rich texture. 2016 was another fantastic vintage for these varieties in 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. Extended fermentation takes place at very low temperature in stainless steel tanks with about 8% of the blend fermented in new oak barriques. The 2016 blend was assembled after four months on lees; the team decided to preserve the exceptional vinosity and perfect texture by bottled unfined in July 2016.