
CAPE MENTELLE GEORGIANA SAUVIGNON BLANC 2015



GEORGIANA IS A FRESH, VIBRANT EXPRESSION OF MARGARET RIVER SAUVIGNON BLANC. EVERY EFFORT IS UTILISED IN THE VINEYARD AND THE WINERY TO PROMOTE THE CLEAN AROMATICS AND PUNCHY CITRUS CHARACTERS OF THIS VARIETY. GEORGIANA IS DISTINCTIVELY TEXTURAL WITH BRIGHT AND REFRESHING ACIDITY PROVIDING BALANCE TO CREATE THE PERFECT SUMMER WHITE.

TASTING NOTE

APPEARANCE:

Pale straw.

NOSE:

Bright and very expressive nose with enticing notes of cassis buds, apricot nectar, fresh kiwi fruit and white grapefruit.

PALATE:

The palate is a burst of white fruit, zesty citrus and guava notes, supported by delicate hints of flower petal. It is vibrant, citrusy and refreshing.

FOOD PAIRING:

Enjoy with a picnic on the beach, some barbecued whiting with herb salad and a juicy bowl of fresh fruit salad.

CELLARING:

Best enjoyed young and fresh.

BLEND:

100% sauvignon blanc.

ANALYSIS:

12.5% alcohol, 7.3 g/l total acidity, 3.2 pH.

TECHNICAL NOTE

VINEYARD:

The majority of the fruit came from the cooler southern half of the region, including our Crossroads and Chapman vineyards. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON:

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to the years-end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid 30's during the last week. The nights remained cool through summer, favouring delicate floral and white fruit flavours especially in the Chardonnays and Sauvignons. The 2015 Sauvignons show intense varietal characters and honeysuckle notes; the Semillons have beautiful weight and texture: 2015 was certainly a very good white vintage in Margaret River!

WINEMAKING:

When harvesting Sauvignon Blanc the emphasis is placed on capturing vibrant fresh flavours with crisp acidity. Fruit is picked at night to take advantage of the cooler temperatures. Fermentation takes place in stainless steel tanks with grape solids adjusted in each parcel to bring out the best texture in the wine. The wine was bottled in June 2015.

CAPE MENTELLE

MARGARET RIVER
