
CAPE MENTELLE

SAUVIGNON BLANC SEMILLON

2015



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:

Delicate and lifted aromas of citrus blossom, lime, honeydew melon, blackcurrant and a hint of chalk dust.

PALATE:

Juicy clean and fresh with pithy acidity and mineral character balanced by rich fruit flavours of limes, passionfruit and pink grapefruit. The palate is bright, elegant, well balanced with a creamy texture and a long finish.

FOOD PAIRING:

Goat cheese tart with seared scallops.

CELLARING:

Best consumed young and fresh.

BLEND:

52% Sauvignon Blanc, 48% Semillon.

ANALYSIS:

12.5% alcohol, 6.9 g/l total acidity, 3.14 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 year's 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 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 8% 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 2015.

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MARGARET RIVER