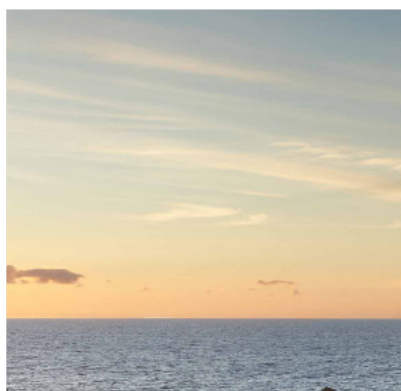
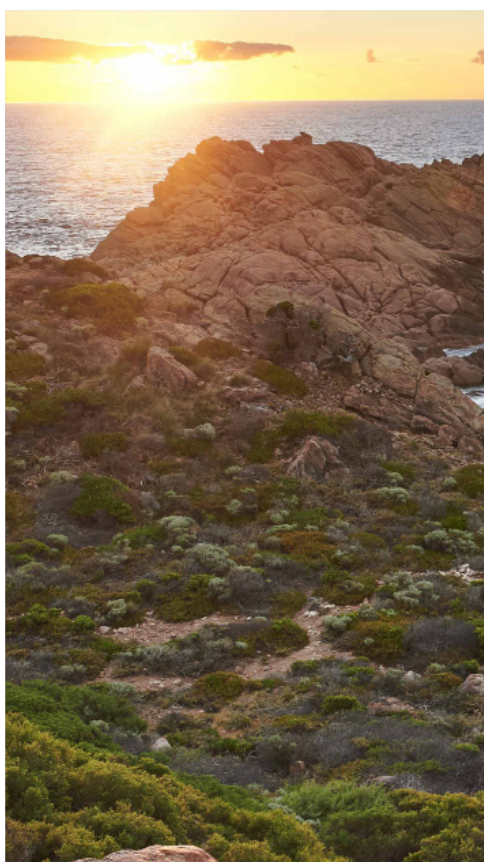
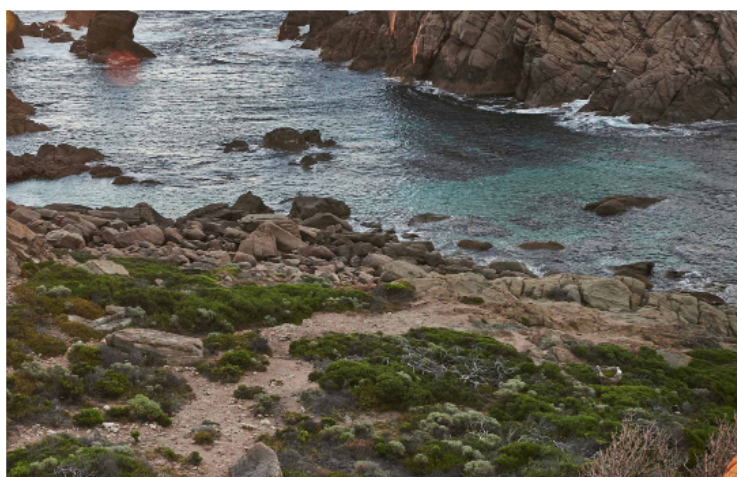


WALLCLIFFE SAUVIGNON BLANC SEMILLON 2015



SOULFUL
ILLUMINATING
EXPLORATORY



The Wallcliffe Sauvignon Blanc Semillon is a timeless classic blend produced from our Wallcliffe vineyard established in 1970.

In Margaret River, both varieties find a rare and complementary expression: while the sauvignon is intensely fruity but also focused and mineral, the semillon is generous and textural.

The winemaking approach relies on the selection of our most exceptional fruit and is mostly hands-off to showcase the terroir and the vintage expression, light-handedly supported by our most respectful choice of French oak.

CAPE MENTELLE

MARGARET RIVER

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“Perfectly in line with the essence of Cape Mentelle and its history, Wallcliffe is a journey more than a destination.”

– Frédérique Perrin, Technical Director

WALLCLIFFE SAUVIGNON BLANC SEMILLON 2015



TASTING NOTES

Appearance

Bright yellow with golden hues.

Nose

A refined nose displaying a flower bouquet of frangipani, orange blossom and almond.

Palate

The distinguished and well-structured palate starts with a creamy texture reminiscent of fresh fruit tarts, featuring stone fruits nectarine and plum, and lifted by notes of lemon sorbet. So inviting!

Food pairing

Seafood platter or risotto.

CONSUMPTION NOTE

Cellaring

To be enjoyed now or if you can cellar it, it will also evolve beautifully in the next 10 years.

Blend

Sauvignon Blanc 66%, Semillon 34%

Analysis

13.5% alcohol, 6.87 g/l total acidity, 3.13pH

WINEMAKING NOTES

Vineyard

Our best blocks of sauvignon and semillon are planted on free draining lateritic gravel with a layer of clay appearing at variable depth. The parcels are spur and cane pruned to strict vertical shoot positioning. The sauvignon berries are lightly shaded by the canopy to retain all its freshness while the semillon is allowed more sun exposure to develop its ripe lemon aromas and distinguished texture.

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 thirties 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 is certainly a very good white vintage in Margaret River!

Winemaking

The Wallcliffe Sauvignon Blanc Semillon starts with a selection of the best parcels of fruits in the vineyard. The 2015 was carefully machine harvested at night to best preserve the fruit freshness. While macerating the skins lightly and gently pressed, then fermented in a combination of French oak barrels (20% new oak), stainless steel barrels and small unlined concrete egg-shaped tank. The wine was aged unsulfured and untouched on lees for ten months with no stirring or racking. A selection of the best barrels are blended just prior to bottling to make the wine which most accurately reflects the characters of the season and the vineyard.