

WALLCLIFFE SAUVIGNON BLANC SEMILLON 2019



SOULFUL
ILLUMINATING
EXPLORATORY



The Wallcliffe Sauvignon Blanc Semillon is a timeless classic blend produced from our best parcels of each variety each year. In Margaret River, both varieties find a rare and complementary expression: whilst the sauvignon is intensely fruity, focused and mineral, the semillon is generous and textural. The winemaking approach relies on the selection of our most exceptional fruit and is handled minimally to showcase the terroir and the vintage expression, with a subtle framing by the best French oak.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“The 2019 vintage saw fruit of exceptional vibrancy, concentration and quality, producing a pure expression of the finest sauvignon blanc and semillon.”

- Coralie Lewis, Cape Mentelle Winemaker

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TASTING NOTE

APPEARANCE

Bright pale gold.

NOSE

The alluring aromatics lead off with botanicals of juniper, preserved lemon, white nectarine and gooseberries. Added complexity comes in with toasty roasted almond and the characteristic flintiness.

PALATE

The supple palate has a tangy entry softening immediately with lemon curd, guava and coconut slivers. The fine, tincy texture carries the length, finishing with an elegant minerality and persistence.

FOOD PAIRING

Grilled snapper with a beurre blanc sauce.

Roasted whole cauliflower with green tahini dressing.

Goat's cheese and figs.

CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine will cellar well for 10+ years.

BLEND

79% sauvignon blanc, 21% semillon.

ANALYSIS

12.5% alcohol, 7.80 g/l total acidity, 3.11 pH

Suitable for vegetarians.

WINEMAKING NOTE

VITICULTURE

It is no secret that our local climate provides the ideal growing conditions for both sauvignon blanc and semillon. The fruit for this wine comes from our two southern vineyard sites located approximately 20kms south of the Margaret River township. Throughout the growing season, we focus on ensuring fruit ripeness is achieved by providing healthy conditions for canopy growth and adequate crop balance. The balance of fruit load to canopy growth is key to achieving the bright and vibrant characters we look for in both varieties.

Vintage 2019 was overall a much cooler season, creating an extended growing period producing lower yields than usual. This was a season that required more focus on canopy manipulation to combat disease pressure, but the quality of the resulting wine was a reflection on the pedigree of these sites.

WINEMAKING

The very best parcels of fruit from the 2019 vintage were carefully machine harvested at night to preserve fruit freshness. The grapes were lightly macerated then gently pressed before fermentation in a combination of French oak (22% new oak) and stainless steel barrels. The wine was then left unsulfured on lees for five months with occasional bâtonnage. Each batch was allowed to develop for a further ten months in barrel. The final barrel selection was blended to represent the true expression of both season and vineyard before being Estate bottled in July 2020.