

CAPE MENTELLE

MARGARET RIVER



Wallcliffe Sauvignon Blanc 2020

SOULFUL . ILLUMINATING . EXPLORATORY

Our Wallcliffe series of wines are consistently produced using our finest parcels of Estate fruit each year. A straight sauvignon blanc was created for the 2020 vintage and it shows focus, vibrancy and minerality. 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.

“The 2020 vintage saw fruit of exceptional vibrancy, concentration and quality, producing a pure expression of sauvignon blanc from our two southern vineyards.”

- ELOISE JARVIS, SENIOR WINEMAKER

APPEARANCE

Pale lemon with green hues.

NOSE

Lively notes of guava, passionfruit pulp and white florals are framed by elegant oak and a touch of savoury spice.

PALATE

The finely structured palate unveils classic notes of lemon curd, nashi pear and roast almond. Exotic fruits are elevated by the tight minerality and luscious phenolic grip, creating a complex wine of outstanding longevity.

FOOD PAIRING

Miso glazed salmon with Asian greens.
Roast sweet potato and onion tart with goat's cheese.
Crispy pork belly bites.

CELLARING

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

BLEND

100% sauvignon blanc

ANALYSIS

13.8% alcohol
6.31 g/l total acidity
3.21 pH
Suitable for vegans

VITICULTURE

The 2020 vintage in Margaret River was a real treat for viticulturists, the culmination of a perfect growing season evolving into a temperate summer and long, mild autumn. Beautiful weather and lower yields gave sufficient time for fruit to reach its peak. In addition, the timely flowering of native marri trees kept the birds at bay and little to no rain meant that growers could literally 'take their pick'.

This wine showcases beautiful sauvignon blanc from our two southern vineyards, about 15 minutes south of the Margaret River township. Differing greatly in terms of aspect, soil profile, temperature extremes and rainfall, these conditions contribute to a variation of fruit profile and allows us the opportunity to handle small parcels of sauvignon blanc in different ways each season depending on the specific vintage conditions.

WINEMAKING

The finest parcels of sauvignon blanc from the 2020 vintage were carefully machine harvested at night to preserve fruit freshness. The berries were gently pressed and the juice allowed to settle before being transferred for fermentation in a combination of French oak barrels (11% new), stainless-steel barrels and concrete egg. The wine was then left unsulfured for several weeks with a stirring regime monitored by tasting to refine the structure. Each batch was allowed to age on lees for 11 months accentuating the texture and personality of every parcel to build complexity. At allocation we brought these elements together to create the Wallcliffe that is expressive of our sites and our exploration with winemaking but never forgetting their origins.