

# CAPE MENTELLE

MARGARET RIVER



## Wallcliffe Sauvignon Blanc 2022

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 2022 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 2022 vintage saw fruit of exceptional vibrancy, concentration and quality, producing a pure expression of sauvignon blanc from our two southern vineyards.”

-CORALIE LEWIS, SENIOR WINEMAKER

### APPEARANCE

Pale gold with a hint of lime.

### NOSE

An intensely varietal nose with pretty yellow florals, tropical notes and Gala apples.

### PALATE

A silky, flowing palate evolving into an energetic wine with the generosity of yellow nectarine, guava, passion fruit and star fruit pulp. This rich mid-palate has a salivating, crisp acidity leading to a racey, bright finish. The intricate layering is powerful yet so refined.

### FOOD PAIRING

Red snapper crudo with oregano, preserved lemon and yogurt.  
Asparagus, lemon and mint risotto.  
Goat's cheese and mushroom crostini.

### CELLARING

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

### BLEND

100% sauvignon blanc

### ANALYSIS

13,9% alcohol  
6,58 g/l total acidity  
3,12 pH  
Suitable for vegans

### VITICULTURE

This expression of Sauvignon Blanc is the result of combination of both pruning techniques and canopy management across the growing period. We aim to maintain leaf cover in order to preserve these vibrant aromatics and to ensure the fruit expression is true to both regional and varietal characteristics. Each vintage is different, and this wine provides an opportunity to showcase our top performing blocks of each season.

The 2022 growing season saw the coldest and wettest start in over five decades. These cool spring conditions slowed vine development making it later than usual. Temperatures then radically increased over the summer months, with the region experiencing multiple heat waves. The weather during harvest provided ideal conditions, combining warm temperatures and low rainfall, which allowed for extended ripening across the board.

### WINEMAKING

The finest parcels of sauvignon blanc were carefully harvested at night to preserve freshness. The berries were gently pressed, and the juice allowed to settle before being transferred for fermentation in a combination of French oak barrels (4% new), stainless-steel barrels and concrete egg. The batches were then left unsulfured for several weeks with a stirring regime monitored by tasting to refine the structure. The wines were allowed to develop on lees for a further 11 months, to accentuate the personality of each parcel and build complexity. These unique components were brought together in the final blend, to create a Wallcliffe that is an expression of our sites and a reflection of our exploration with winemaking, without forgetting the origins.