

CAPE MENTELLE GEORGIANA 2010

GEORGIANA IS A FRESH, VIBRANT EXPRESSION OF MARGARET RIVER SAUVIGNON BLANC. EVERY EFFORT IS UTILISED IN THE VINEYARD AND THE WINERY TO PROMOTE THE CLEAN AROMATICS AND PUNCHY CITRUS CHARACTERS OF THIS VARIETY. GEORGIANA IS DISTINCTIVELY TEXTURAL WITH BRIGHT AND REFRESHING ACIDITY PROVIDING BALANCE TO CREATE THE PERFECT SUMMER WHITE.

TASTING NOTE

APPEARANCE:

Pale straw with hints of green.

NOSE:

White peach, passionfruit, frangipani and freshly cut lime arise from beneath a lemon curd and marshmallow centre.

PALATE:

Lively and lifted citrus fruits with delicate slippery texture showcase a vibrant and fresh palate. A touch of anise and honeysuckle provide lovely complexity.

FOOD PAIRING:

Grilled scallops on fresh herb salad.

CELLARING:

Best enjoyed young and fresh.

TECHNICAL NOTE

VINEYARD:

The lion's share of the fruit came from the cooler southern half of the region, including our Chapman Brook Vineyard. Various canopy management methods are used, with the objective being to maximise fruit flavour development. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON:

The 2010 harvest in Margaret River continues the run of excellent vintages, again marked by a very dry and mild summer. The only significant rainfall for the vintage period was not until mid-April, ensuring a perfect ripening period with fruit retaining pristine varietal flavours, showing great concentration and intensity.

BLEND:

100% sauvignon blanc.

WINEMAKING:

When harvesting sauvignon blanc the emphasis is placed on capturing vibrant fresh flavours with clean acidity. Fruit is generally machine harvested at night to take advantage of the cooler temperatures. Fermentation takes place in 100% stainless steel tanks. The wine was assembled after three months on lees and bottled in June 2010.

ANALYSIS:

13% alcohol, 6.4g/l total acidity, 3.28 pH.

CLOSURE:

Screwcap.

RRP:

\$19.00



