
CAPE MENTELLE GEORGIANA SAUVIGNON BLANC 2011



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:

Vibrant white peach, passionfruit, guava and freshly cut lime with a hint of blackcurrant.

PALATE:

Lively and lifted citrus fruits with delicate texture showcase a full flavoured and fresh palate. A touch of lemon curd and honeysuckle provides lovely complexity.

FOOD PAIRING:

Pan seared fillet of pink snapper on a shredded green papaya salad with Thai dressing.

CELLARING:

Best enjoyed young and fresh.

BLEND:

100% sauvignon blanc.

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 2011 harvest in Margaret River was warm, dry and early and continues an excellent run of recent vintages. Warm nights in February accelerated ripening and Sauvignon Blanc was harvested quickly in late February with abundant flavour and richness resulting in full flavoured wines with great texture and refreshing acidity.

WINEMAKING:

When harvesting sauvignon blanc the emphasis is placed on capturing vibrant fresh flavours with clean acidity. Fruit is 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 2011.

ANALYSIS:

13% alcohol, 6.3 g/l total acidity, 3.36 pH.

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MARGARET RIVER
