
CAPE MENTELLE GEORGIANA SAUVIGNON BLANC 2012



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:

Punchy lifted tropical fruits with hints of lemon sherbet, musk and varietal grassyness.

PALATE:

A full flavoured wine with abundant citrus, papaya and lychee balanced by fresh and juicy acidity and delivering a long, expressive and refreshing finish.

FOOD PAIRING:

Tempura squid served with a lightly spiced sweet and sour lemongrass 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 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted was a steady ripening period leading up to a hot January and a very early start to the white harvest. Mild temperatures throughout February and March produced outstanding white wines, with sauvignon blanc punchy, vibrant and full of character.

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 2012.

ANALYSIS:

12.5% alcohol, 6 g/l total acidity, 3.24 pH.

CAPE MENTELLE

MARGARET RIVER
