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# CAPE MENTELLE GEORGIANA SAUVIGNON BLANC 2013



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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.

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## TASTING NOTE

### APPEARANCE:

Pale straw with hints of green.

### NOSE:

Abundant aromas of passionfruit, grapefruit, lemon rind and tropical fruits with a hint of pimento.

### PALATE:

Full flavoured with bright fresh citrus and tropical fruits. The palate is rich and textured with a crunchy juicy acidity providing backbone to the long, flavoursome and refreshing finish.

### FOOD PAIRING:

Enjoy outdoors with bbq'd prawns and squid and fresh salads.

### CELLARING:

Best enjoyed young and fresh.

### BLEND:

100% sauvignon blanc.

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## 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 were 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 lead up to harvest experienced a wild, cool and windy November which interrupted flowering and fruit set and ultimately resulted in the lowest yields for a decade. The summer leading into 2013 vintage recorded temperatures well above average with perfect ripening conditions with white fruit harvested quickly and early in February and red fruit benefiting from a cool and mild March allowing extended ripening and full tannin maturity. Another great vintage for Margaret River.

### 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 July 2013.

### ANALYSIS:

12.5% alcohol, 6.3 g/l total acidity, 3.35 pH.

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MARGARET RIVER

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