

SAUVIGNON BLANC SEMILLON 2005

THIS QUINTESSENTIAL BLEND SETS THE BENCHMARK FOR A WINE STYLE NOW SYNONYMOUS WITH THE MARGARET RIVER REGION. THE STYLE ACCENTUATES THE FRESH FRUIT CHARACTERS OF BOTH VARIETIES WITH THE ADDED COMPLEXITY AND PALATE WEIGHT OFFERED BY A SMALL PORTION OF BARREL FERMENTATION.

APPEARANCE	Pale straw.
NOSE	Heady aromas of lemon blossom, snowpeas and lemon thyme are enhanced by a hint of sweet orange sherbert.
PALATE	The full, textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity. Best enjoyed chilled.
VINTAGE AND VINEYARD	Spring began with enough rain in the soil to ensure that the vines got off to a good start. Sunny, mild to warm weather from flowering through to berry set gave the promise of good yields. Temperatures were below average for the entire season and hardly any rain fell at all until 20mm fell on 9 March. Most of our whites were harvested under ideal conditions in early March before the first rain. The grapes were sourced from our Estate vineyards and long-term contract growers in the Margaret River region. Gravel laterite soils predominate in most of the best vineyards with some sandy loam soils in others. Irrigation is used judiciously to maintain balanced vine growth and a steady rate of ripening.
WINEMAKING TECHNIQUE	Our minimal approach to vinification of this blend is geared to maximising fruit flavour with a distinctive regional nuance. Fruit is machine harvested at night to ensure that it arrives at the winery in cool condition. The juice is mostly fermented in stainless steel tanks with 15% of the blend fermented in new American oak barrels and left on lees for ten weeks. All batches are filtered before blending those batches judged to be the best. This tried and proven approach has been our recipe since 1982, when Cape Mentelle first produced the blend. This vintage the blend is 49% sauvignon blanc, 49% semillon and 2% chardonnay. The wine was bottled in August 2005.
CLOSURE	Screwcap

SAUVIGNON BLANC SEMILLON 2005 - Technical Notes

TASTING NOTE	<p>Heady aromas of lemon blossom, snowpeas and lemon thyme are enhanced by a hint of sweet orange sherbert. The full, textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs, finishing long and focused with vibrant, cleansing acidity. Best enjoyed chilled, within two years of release.</p>
VINEYARD	<p>The grapes are sourced from our Estate vineyards and our long term contract growers in the Margaret River region. Gravel laterite soils predominate in most of the best vineyards with some sandy loam soils in others. A range of canopy management strategies are employed, all with the objective of maximising sunlight into the fruiting zone. The most favoured technique is vertical shoot positioning with leaf removal which improves sunlight exposure, enhancing flavour development and providing a balanced leaf to fruit ratio for even ripening. Irrigation is used judiciously to maintain balanced vine growth and a steady rate of ripening.</p>
SEASON	<p>Spring began with enough rain in the soil to ensure that the vines got off to a good start. Sunny, mild to warm weather from flowering through to berry set gave the promise of good yields, helped along by unusually light winds. Temperatures were below average for the entire season with no day getting hotter than 35°C. The odd shower kept vine growth vigorous up until November, after which there was hardly any rainfall at all until 20mm of rain fell on 9 March. Most of our whites were harvested under ideal conditions in early March before the first rain.</p>
HARVEST	<p>This rather drawn out harvest began a week earlier than the 2004 vintage, starting on 23 February with a batch of sauvignon blanc from the northern part of the cape and finishing on 25 March with a batch of semillon from the southern part of the Margaret River region. Fruit was sourced from fourteen different vineyards with an average brix of 22.5 at harvest and good acidity. The blend is 49% sauvignon blanc, 49% semillon and 2% chardonnay. Average yield for all batches was 9.5 tonne/hectare.</p>
VINIFICATION	<p>Our minimal approach to vinification of this blend is geared to maximising fruit flavour with a distinctive regional nuance. Fruit is machine harvested at night to ensure that it arrives at the winery in cool condition. A small amount of SO₂ and a pectolytic enzyme is added, to aid in settling, before crushing/destemming and transfer through a must chiller to a tank press. The juice is gently expressed from the skins with a yield of only 650 litres/tonne, with the other 100 litres/tonne kept separate. The juice is racked off gross lees and fermented at 14°C in stainless steel tanks with 15% of the blend fermented in new American oak barrels and left on lees for ten weeks. All batches are fined and filtered before blending the batches judged to be the best. The wine was bottled in August 2005.</p> <p>Analysis: 13.7 %v/v Alcohol, 7.2 gram/litre acid, pH 3.35, and 33/135 ppm SO₂.</p> <p>Closure: Screwcap</p>