

SAUVIGNON BLANC SEMILLON 2007

Cape Mentelle takes a minimal approach towards this classic Margaret River blend of sauvignon blanc and semillon. The aim is to preserve as much fruit intensity and regional character as possible, whilst providing a full flavoured distinctive white wine. 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.

Tasting note

- Appearance:** Pale straw with green hues.
- Nose:** Aromas of citrus blossom and lemon myrtle with hints of snowpea, gun smoke and passionfruit.
- Palate:** The fruit flavours are vibrant and fresh, with white peach, lychee and fresh lemongrass. The middle palate is juicy with a creamy texture and a crisp, lively finish.
- Food pairing:** Seafood platter with natural oysters, crisp baked sardines, tempura prawns and calamari served with lemon herb aioli.
- Cellaring:** Drink young and fresh.

Technical note

- Vineyard:** Fruit is sourced from Cape Mentelle's own Estate and Chapman Brook Vineyards as well as selected contract vineyards, with most being from the cooler southern half of the region. Various canopy management methods are used, with the objective being to maximise sunlight into the fruiting zone, thereby enhancing fruit flavour development. The soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.
- The season:** 2007 was one of the earliest recorded vintages in Margaret River. Crop levels were down on expectations by up to 25% for both semillon and sauvignon blanc. The season was marked by a warm dry growing season and produced full flavoured, concentrated white wines with great aromatic intensity and lively fresh palates.
- Blend:** 53% sauvignon blanc, 47% semillon.
- Winemaking:** When harvesting sauvignon blanc and semillon 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 stainless steel tanks with 8% of the blend fermented in new French and American oak barriques and left on lees for 12 weeks. The wine is assembled after three months. Bottling took place in July 2007.
- Analysis:** 13% alcohol, 6.9 g/l total acidity, 3.39 pH.
- Closure:** Screwcap.
- Market:** Domestic and export.