

# CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2009

CAPE MENTELLE TAKES A MINIMAL APPROACH TOWARDS THIS CLASSIC MARGARET RIVER BLEND. 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 lime hues.

### NOSE:

Packed full of characters - lemon sherbet, kaffir lime leaves, cassis, lychee, passion fruit and wild thyme.

### PALATE:

Rich and textural, yet with a lightness that glides across the palate revealing an array of fresh juicy fruits, punctuated on the finish by its briny natural acidity.

### FOOD PAIRING:

Thai fish-cakes with green papaya salad.

### CELLARING:

Drink young and fresh.

## TECHNICAL NOTE

### VINEYARD:

The lion's share of the fruit came from the cooler southern half of the region, including our Chapman Brook Vineyard along with our other estate and selected contract vineyards. 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:

A cool, wet and windy spring extended into the flowering period around November, setting up the season for low yields for all varieties. The sun came out on cue in December and perfect ripening conditions continued through harvest, interrupted only by a spot of rain at the start of March - enough to give the vines a drink and see all varieties harvested in optimal condition.

### BLEND:

56% sauvignon blanc, 44% 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 around 15% of the blend fermented in a combination of new and seasoned French and American Oak barriques. The wine was assembled after five months on lees and bottled in September 2009.

### ANALYSIS:

13% alcohol, 7 g/l total acidity, 3.2 pH.

### CLOSURE:

Screwcap.

### RRP:

\$27.99

