

# CAPE MENTELLE

MARGARET RIVER

## WALLCLIFFE SAUVIGNON BLANC SEMILLON 2005

The Wallcliffe Sauvignon Blanc Semillon is a tiny production from our original Wallcliffe vineyard established in 1970. The wine represents the vagaries of climate, individuality of site, the complimentary characters of the two varieties and a restrained yet evocative winemaking approach. This wine is produced to evolve different characters and complexity over time and will certainly benefit from medium term cellaring.

### Tasting note

- Appearance:** Lemon yellow.
- Nose:** Aromas of grapefruit, lemon blossom and honey with a touch of fresh sea spray.
- Palate:** Citrus flavours and slatey, mineral acidity complement a complex palate, derived from barrel and bottle maturation. The palate is intense and lively, displaying honeyed characters with a silky, integrated mouthfeel. The wine has great persistence and purity of fruit.
- Food pairing:** Try with freshly plucked abalone, sliced finely and flash grilled, then tossed in lemon juice and fleur du sel sea salt.
- Cellaring:** Drink now to 2012.

### Technical note

- Vineyard:** The Wallcliffe Vineyard was established on a ridge of free draining lateritic gravel between 1970 and 1972. Sauvignon blanc and semillon were grafted onto shiraz vines in the early 1980's and today produce the distinctive fruit for the Wallcliffe Sauvignon Blanc Semillon.
- The season:** A wet Spring gave a good start to the season for the vines. Sunny, mild weather from flowering through to berry set gave the promise of good healthy canopies. Temperatures were below average for the entire season and there was little rain. Most of our whites were harvested under ideal conditions in early March before the first rains of autumn.
- Blend:** 74% sauvignon blanc, 26% semillon
- Winemaking:** The sauvignon blanc was hand harvested and the semillon was machine harvested at night. The sauvignon blanc was whole bunch pressed to barrel to facilitate wild yeast fermentation. The semillon received extended skin contact for further flavour extraction. The juice was racked off gross lees and fermented in French oak barrels, 35% of which were new. One third of the wine was left on lees for four months then racked to a stainless tank to enhance fresh fruit flavours whilst the balance was aged in barrels for nine months before blending and bottling in December 2005. The wine was aged in bottle for two years before release to further enhance the complexity of this style.
- Analysis:** 13% alcohol, 6.8g/l total acidity, 3.29 pH.
- Closure:** Screwcap.