

CAPE MENTELLE

MARGARET RIVER

WALLCLIFFE SAUVIGNON BLANC SEMILLON 2006

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.

RRP-\$40.00

Tasting note

- Appearance:** Pale straw.
- Nose:** Aromas of lemongrass, citrus blossom, lychee, coriander and wet slate.
- Palate:** The fresh citrus fruit characters of the nose transfer seamlessly to the palate, with some white fleshed nectarine and subtle smoke characters also evident. The palate is tight and focused complementing the creamy texture derived from wild yeast barrel fermentation and leads to long bright and expressive finish.
- Food pairing:** Barbequed King George whiting with caramelised Spanish onion, pine nuts, dill and chives.
- Cellaring:** From release until 2014.

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:** The 2006 vintage in Margaret River was a challenging vintage for many reasons. It was a cool vintage with a late budburst and restricted early shoot growth due to a cool and dry 2005 spring. When some warm weather arrived in November shoot growth accelerated producing strong healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain. The result of the mild conditions was a harvest delayed by up to four weeks across all varieties, the latest vintage recorded in the regions forty years of viticultural experience.
- Blend:** 66% Sauvignon Blanc, 34% Semillon.
- Winemaking:** The Wallcliffe Sauvignon Blanc Semillon is a wine that makes itself in the vineyard. Simply fermenting the different plots individually in French oak barriques helps to build and define individual characters. A selection of the best barrels are then blended to make the wine that best reflects the characters of the season and the vineyard.
- Analysis:** 12.5% alcohol, 6.9 g/l total acidity, 3.22 pH.
- Closure:** Screwcap.
- Market:** Domestic.