
CAPE MENTELLE WALLCLIFFE

SAUVIGNON BLANC SEMILLON 2008



THE WALLCLIFFE SAUVIGNON BLANC SEMILLON IS A TINY PRODUCTION FROM OUR ORIGINAL WALLCLIFFE VINEYARD ESTABLISHED IN 1970. THE WINE REPRESENTS THIS TRULY EXCEPTIONAL VINEYARD SITE, THE COMPLEMENTARY CHARACTERS OF THE TWO VARIETIES AND A RESTRAINED YET EVOCATIVE WINEMAKING APPROACH.

TASTING NOTE

APPEARANCE:

Pale straw.

NOSE:

Oceanic and wet slate characters support freshly cut lime, subtle lychee and gun smoke aromas.

PALATE:

The fine lineal palate features cut grass and lemon pith. Elements of wet stone are beneath the fruit, with generous texture present, creating an evenness through the palate with a tight, long and minerally finish.

FOOD PAIRING:

Barrel smoked ocean trout with pickled baby beets.

CELLARING:

Drink now to 2016.

BLEND:

56% sauvignon blanc, 44% semillon.

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 winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February when the whites were all harvested in perfect conditions over the following four weeks. A great vintage for Margaret River.

WINEMAKING:

The Wallcliffe Sauvignon Blanc Semillon is a wine that makes itself in the vineyard. Simply fermenting the different plots in French oak barriques helps to build and define individual characters. A selection of the best barrels are then blended to make the wine which most accurately reflects the characters of the season and the vineyard.

ANALYSIS:

13% alcohol, 7.51g/l total acidity, 3.12 pH.

CAPE MENTELLE

MARGARET RIVER
