
CAPE MENTELLE WALLCLIFFE

SAUVIGNON BLANC SEMILLON 2009



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 WILL EVOLVE TO PRODUCE DIFFERENT CHARACTERS AND COMPLEXITY OVER TIME AND WILL CERTAINLY BENEFIT FROM MEDIUM TERM CELLARING.

TASTING NOTE

APPEARANCE:

Pale straw with lime hues.

NOSE:

Lemon rind, lime segments and orange blossom are in harmony with savoury almond meal and a hint of smoke.

PALATE:

Delicately textured exhibiting lemon/lime and subtle spice. It is characterised by a precise acid structure reminiscent of wet slate. Balanced oak intergration provides depth, structure and length.

FOOD PAIRING:

A ceviche of Abrolhos Island scallops.

CELLARING:

Drink now to 2017.

BLEND:

68% sauvignon blanc, 32% 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 cool, wet and windy spring extended into the flowering period around November, setting up the season for low yields across 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.

WINEMAKING:

The Wallcliffe Sauvignon Blanc Semillon is a wine that makes itself in the vineyard. We simply ferment the three different sections of the vineyard in French oak barriques (35% new) to help 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, 7.5 g/l total acidity, 3.17 pH.

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MARGARET RIVER
