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# CAPE MENTELLE WALLCLIFFE

## SAUVIGNON BLANC SEMILLON 2011



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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.

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### TASTING NOTE

#### APPEARANCE:

Pale straw.

#### NOSE:

White melon, lemon rind, orange blossom, fresh brioche and a touch of savoury spice.

#### PALATE:

Bright and concentrated flavours including lime, star fruit and gun smoke balanced by a tight mineral structure with incredible length and intensity.

#### FOOD PAIRING:

Pan seared scallop served with crispy pork belly.

#### CELLARING:

Drink now to 2021.

#### BLEND:

61% sauvignon blanc, 39% semillon.

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### 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 2011 harvest in Margaret River was warm, dry and early and continued an excellent run of recent vintages. Warm nights and above average daily temperatures throughout the growing season led to very early ripening across all varieties with harvest commencing earlier than any of the last five vintages. Bright acidity and abundant flavour are the result of an outstanding early and warm vintage.

#### 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, 7.2 g/l total acidity, 3.09 pH.

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MARGARET RIVER