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# CAPE MENTELLE GEORGIANA SAUVIGNON BLANC 2014



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GEORGIANA IS A FRESH, VIBRANT EXPRESSION OF MARGARET RIVER SAUVIGNON BLANC. EVERY EFFORT IS UTILISED IN THE VINEYARD AND THE WINERY TO PROMOTE THE CLEAN AROMATICS AND PUNCHY CITRUS CHARACTERS OF THIS VARIETY. GEORGIANA IS DISTINCTIVELY TEXTURAL WITH BRIGHT AND REFRESHING ACIDITY PROVIDING BALANCE TO CREATE THE PERFECT SUMMER WHITE.

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## TASTING NOTE

### APPEARANCE:

Pale straw with hints of green.

### NOSE:

Punchy vibrant aromas of gooseberry, passionfruit, lemon rind and tropical fruits with a hint of elderflower.

### PALATE:

Full flavoured with bright fresh citrus and tropical fruits. The palate is rich and textured with a crunchy refreshing acidity providing the backbone to the long, flavoursome and refreshing finish.

### FOOD PAIRING:

Fritto Misto (assorted crunchy fried seafood)

### CELLARING:

Best enjoyed young and fresh.

### BLEND:

100% sauvignon blanc.

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## TECHNICAL NOTE

### VINEYARD:

The lion's share of the fruit came from the cooler southern half of the region, including our Crossroads Vineyard. Various canopy management methods are used, with the objective being to maximise fruit flavour development. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

### THE SEASON:

Margaret River experienced amongst the warmest vintage on record and on a par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. Flavours are bright and fresh with natural acidity high and in good balance with the fruit intensity. Another great vintage for Margaret River.

### WINEMAKING:

When harvesting sauvignon blanc the emphasis is placed on capturing vibrant fresh flavours with clean acidity. Fruit is harvested at night to take advantage of the cooler temperatures. Fermentation takes place in 100% stainless steel tanks. The wine was assembled after three months on lees and bottled in July 2014

### ANALYSIS:

12.5% alcohol, 7.3 g/l total acidity, 3.2 pH.

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MARGARET RIVER

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