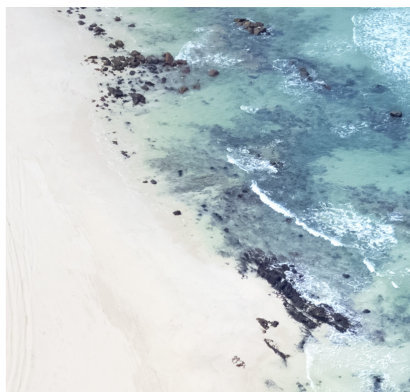
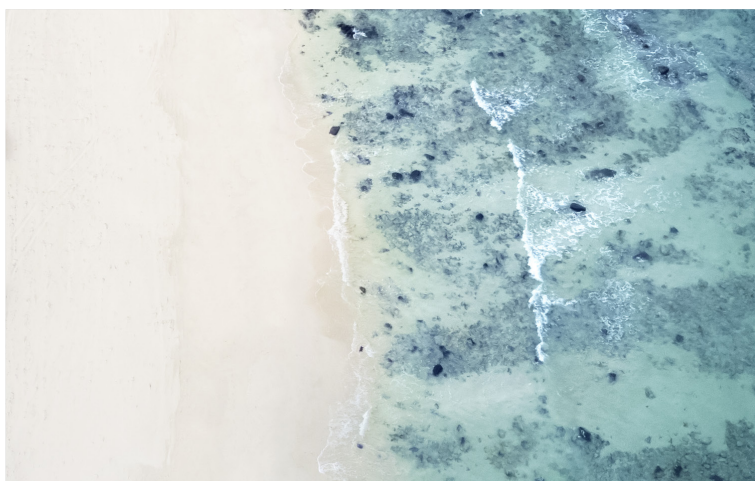


# SAUVIGNON BLANC 2021



BRIGHT  
PERSISTENT  
DELICIOUS



Driven by a desire to explore our extensive cool climate Sauvignon Blanc sources, we created this small blend from some of our finest parcels to illuminate the fruit purity and varietal expression of our special sites. A wine of tension and drive, it demanded its own bottling, providing immediate enjoyment, or rewarding careful cellaring.

CAPE  
MENTELLE  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“A remarkable illustration of Sauvignon Blanc from our southern Margaret River vineyards. A new Cape Mentelle wine as delightfully inviting as our pristine ocean beaches.”

– Coralie Lewis, Cape Mentelle Winemaker

## SAUVIGNON BLANC 2021



### TASTING NOTE

#### APPEARANCE

Pale straw colour with brilliant green edges.

#### NOSE

Intense aromas of fresh lime, Granny Smith apple, green melon and gooseberry entice with a touch of jasmine, citrus blossom and passionfruit.

#### PALATE

On the palate this medium weight wine has mineral elegance and is juicy with light straw and lemongrass notes. With a silex mineral drive, great tension and a hint of a saline edge, it is layered with good texture yet punchy with a citrus peel finish.

#### FOOD PAIRING

Delicious with scallop ceviche and green mango chilli dressing or grilled cod tacos with a side of Japanese cabbage and cucumber salad. Or simply enjoyed with fresh oysters and a meyer lemon drizzle.



### CONSUMPTION NOTE

#### CELLARING

Drink within two years for fresh vibrant fruit, but will develop well for five plus years for greater complexity.

#### BLEND

Sauvignon Blanc 91%, Semillon 9%.

#### ANALYSIS

12.4% alcohol, 6.6g/l total acidity, 3.26 pH

Suitable for vegans.



### WINEMAKING NOTE

#### VINEYARD

The fruit was sourced from our Chapman Brook (81%) and Crossroads (19%) Vineyards, where cool night time temperatures preserve natural acidity and aromatics. Vibrancy, varietal expression and site specific characteristics are created through careful canopy manipulation. The vineyard team is tasked with delivering whole berries to the winery in optimal condition. To achieve this, fruit was harvested in the cool of the night to capture purity and elegance.

#### THE SEASON

A wet November with twice the average rainfall gave way to a warmer December and January with hot days but cool nights giving some reprieve to the vines. February experienced some significant rainfall events that freshened up the canopies for later ripening varieties and allowed for some leaf removal without the risk of sunburn. The mild conditions to finish off the season resulted in fresh natural acidity and fruit with a wonderful depth of flavour.

#### WINEMAKING

The cool fruit was destemmed, crushed and rapidly pressed using our pneumatic presses to capture vibrant fruit characters with minimal tannin and colour pick up. The juice was either cold settled or underwent flotation (a rapid lees separation technique using inert gas) and cool fermentation began using a selected yeast to accentuate fresh fruity varietal characteristics. Stainless tank ferment proceeded to dryness with individual batches resting on lees for two months. Once assembled, the final blend was minimally fined and filtered to capture bright vibrancy before being estate bottled.