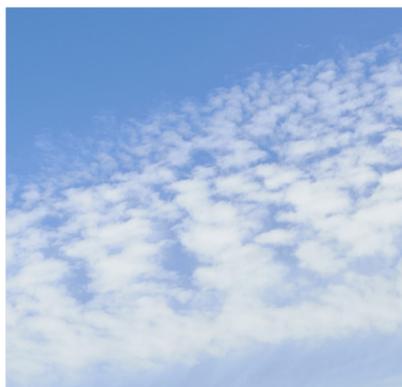


SAUVIGNON  
BLANC  
SEMILLON  
2017



CRISP  
RADIANT  
AROMATIC



Cape Mentelle takes a non-interventionist approach towards this classic Margaret River blend of sauvignon blanc and semillon, with the aim to preserve as much fruit intensity and regional character as possible. The style accentuates the fresh, vibrant fruit characters of both varieties with the added complexity and palate weight offered through a small component of barrel fermentation.

**CAPE  
MENTELLE**  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“Oyster and Sauvignon Blanc Semillon by the Cape Mentelle beach, air full of iodine and warm sunset”

– Frédérique Perrin, Technical Director

## SAUVIGNON BLANC SEMILLON 2017



### TASTING NOTES

#### Appearance

Bright and shiny, white gold with silver hues.

#### Nose

The nose is a perfect painting of our Margaret River surroundings - a patch of ancient earth surrounded by vast oceans where fresh, crisp saline scents of the sauvignon blanc meld with the earthy unctuousness of the semillon. The nose is intense with nuances of yellow peach, rockmelon, passionfruit, lemon zest and juniper berry aromas, topped by a hint of white pepper corn.

#### Palate

The first approach is very fresh with excellent vibrancy and tension, developing into citrus and melon characters. The wine is then textural and unctuous, ending with a long, zesty finish accompanied by a line of minerality that brings us back to the ocean cliffs and Margaret River mouth.

#### Food pairing

Cape Mentelle Sauvignon Blanc Semillon will be your best friend with a platter of freshly shucked oysters, ideally served alongside a water view. The winemakers also recommend it with pacific or atlantic salmon with a ginger-soy dressing and Asian greens or pink snapper with beurre blanc and a summer salad.

### CONSUMPTION NOTE

#### Cellaring

Best to enjoy within the next 2 years.

#### Blend

Sauvignon Blanc 61%, Semillon 39%

#### Analysis

11.7% alcohol, 7.2 g/l total acidity, 3.00pH

### WINEMAKING NOTES

#### Vineyard

The fruit comes from the perfectly suited cooler southern half of the Margaret River region, from our three vineyards of Wallcliffe, Crossroads and Chapman Brook. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. The vines are vertically trained, spur or cane-pruned with canopy manicuring to allow good air flow and dappled sunlight on the fruit.

#### Season

Following a beautiful and promising flowering, summer was mild and our vineyards were fully dry-grown. From record wet winter and spring in 2016, the 2017 season started with water refill levels very high. The cool nights and mild days provided the perfect growing conditions for delicate aromas, lower alcohol and fine acid balance in whites but delayed the harvest by three to four weeks on all varieties. Harvest finally started at Cape Mentelle on February 28<sup>th</sup>, with more generous yields than expected, across all the vineyards in the Margaret River region. This was not a vintage to pick by the numbers or by recipe, each micro-climate and parcel behaving independently within the vineyard.

#### Winemaking

When harvesting sauvignon blanc and Semillon, the emphasis is placed on capturing vibrant, fresh flavours with bright acidity. Fruit is harvested at night and in the early hours of the morning to take advantage of the cooler temperatures. In the winery, extended fermentation took place at very low temperatures in stainless steel tanks with approximately 2% of the blend fermented in oak. exceptional vinosity and perfect texture by bottled unfined in July 2016.