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.
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.

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 28th, 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.

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.

Best to enjoy within the next 2 years.

Sauvignon Blanc 61%, Semillon 39%

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

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

– Frédérique Perrin, Technical Director