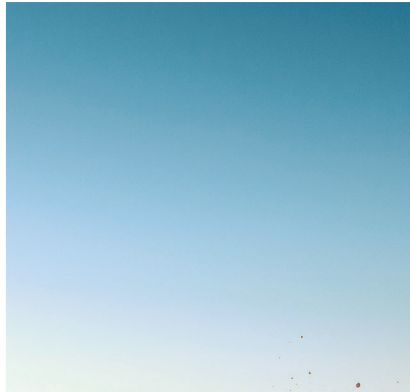


SAUVIGNON
BLANC
SEMILLON
2018



CRISP
RADIANT
AROMATIC



Cape Mentelle takes a non-interventionist approach towards this classic Margaret River blend of sauvignon blanc and semillon, preserving much fruit intensity and regional character. 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

“The gentle saline character of this fresh and juicy wine melds remarkably well with freshly shucked oysters, preferably whilst enjoying a sunset on the beach.”

– Frédérique Perrin, Cape Mentelle Technical Director

SAUVIGNON BLANC SEMILLON 2018



TASTING NOTE

APPEARANCE

A brilliant light hay with green edges.

NOSE

Fresh green lime, lemon sorbet, crisp cucumber aromas with hints of fresh cut lemongrass, pink peppercorn and wisteria blossom. A subtle saline character reminiscent of celery salt and sea spray entwines with pink grapefruit and tarragon notes.

PALATE

The palate characteristics burst forth with lemon and lime creating a compelling, zesty liveliness. In the mouth, the wine is medium in length displaying passionfruit, green apple skin and nectarine, with a creaminess that balances the mineral focused backbone, giving a lively lemon gelato richness. Hints of iodine and norfolk pine needle invoke the nearby coastal origin of this wine.

FOOD PAIRING

The winemakers recommend that the freshness of the wine is accentuated by chili tempura prawns atop a green mango salad, scallop cerviche with lime aioli drizzle or lightly fried greek haloumi cheese nestled on a summer green salad.

CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine can also be enjoyed for up to 5 years after the vintage.

BLEND

Sauvignon Blanc 53%, Semillon 47%.

ANALYSIS

13% alcohol, 7.1 g/l total acidity, 3.16 pH.

WINEMAKING NOTE

VINEYARD

The fruit comes from the perfectly suited cooler southern half of the Margaret River region, from our three estate 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 bunches.

THE SEASON

A typical mildly wet Margaret River winter helped top up soil moisture levels giving way to a temperate growing season with low rainfall and plenty of sunshine. Sporadic rain events continued into the harvest period which, coupled with moderate temperatures, minimized vine stress yet maximised fruit quality. A perfect year for our dry-grown vines with excellent ripening conditions ensuring great sugar levels with racy and intense flavours.

WINEMAKING

When harvesting sauvignon blanc and semillon, the emphasis is placed on capturing vibrant, fresh flavours with bright acidity. To this end, 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 5% of the blend fermented in seasoned French oak to add texture and richness. The wine is aged on lees (ferment solids) for an additional four months before bottling in July.