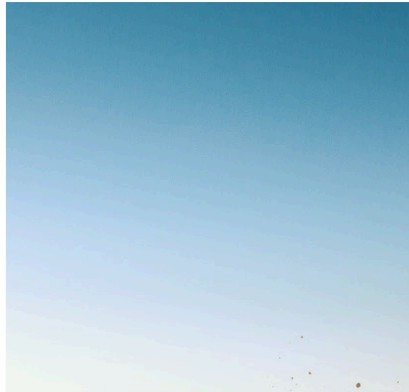


SAUVIGNON  
BLANC  
SEMILLON  
2019



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 belies the coastal influence nearby, with the land influence represented in the form of the semillon; adding weight and richness to the blend.”

– Frédérique Perrin, Cape Mentelle Technical Director

## SAUVIGNON BLANC SEMILLON 2019



### 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 juice and lime zest creating a compelling liveliness. In the mouth, the wine is medium in length displaying yellow peach, watermelon skin and nectarine, with a creaminess that balances the mineral focused backbone, giving a lively lemon sorbet richness. Hints of Muscat flower and cypress pine sap invoke the nearby coastal origin of this wine.

#### FOOD PAIRING

The winemakers recommend that the freshness of the wine is accentuated by freshly shucked oysters with pickled lime zest, spicy laksa soup with smoked tofu and lemongrass or barbecue seared octopus with lime chili drizzle and Asian coleslaw.

### 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 58%, Semillon 42%.

#### ANALYSIS

12.3% alcohol, 7.2 g/l total acidity, 3.13 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

An unusual winter with low rainfall in May and July with a completely dry June was followed by a very wet August. A mild cool spring delayed flowering by 10-12 days across our estate vineyards but conditions greatly improved to give warm sunny weather. A “vintage made in the vineyard” could not be more apt; warm humid conditions necessitated timely canopy management to prevent disease and maximise fruit exposure. A wet January (52mm) gave way to a bone-dry February, with picking stretching through February to early April giving fresh racy characters and fine acidic skeletons.

#### 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.