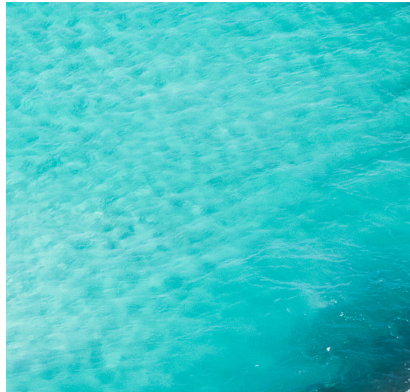
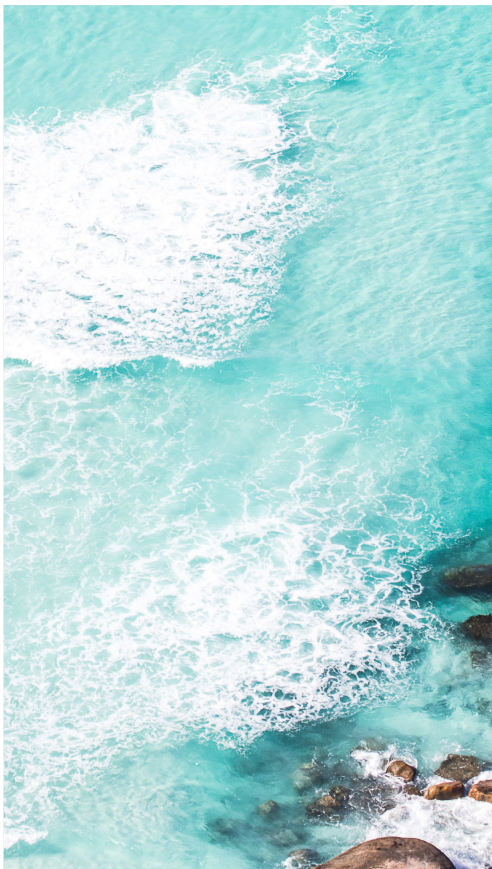


SAUVIGNON BLANC SEMILLON 2021



CRISP
RADIANT
AROMATIC



Cape Mentelle takes a non-interventionist approach towards this classic Margaret River blend allowing the region and varieties to speak with loud, clear voices, aiming to preserve fruit intensity and purity. The style accentuates the fresh, vibrant fruit characters of both varieties with the added complexity and palate weight offered through several months of aging on lees; the land and ocean vividly expressed.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Bright summer fruit flavours from the Sauvignon Blanc combine with generous texture from the Semillon - refreshing and generous.”

– Coralie Lewis, Cape Mentelle Winemaker

SAUVIGNON BLANC SEMILLON 2021



TASTING NOTE

APPEARANCE

A bright pale straw colour with brilliant green edges.

NOSE

This wine displays aromas of green apple skin, lifted orange blossom and green papaya, with hints of passionfruit, white peach and nectarine. There are notes of rose petal and honeysuckle, with subtle honeydew melon and grapefruit elements.

PALATE

On the palate intense flavours of ripe apple, juicy lemon, and lemon curd tart provide good weight and length with a creamy texture showing ample width. This well-framed wine displays hints of ginger and honey, plus honeydew melon notes with a green line of refreshing acidity running the length of the palate.

FOOD PAIRING

This wine pairs wonderfully with grilled halibut dressed with lemongrass and ginger, or accentuates the savoury richness of a goat cheese soufflé. Or simply pair with a ripened brie oozing with creaminess.



CONSUMPTION NOTE

CELLARING

Drink for freshness in the first 24 months but it can age gracefully for four plus years.

BLEND

Sauvignon Blanc 88%, Semillon 12%.

ANALYSIS

12.4% alcohol, 6.79g/l total acidity, 3.23 pH

Suitable for vegans.



WINEMAKING NOTE

VINEYARD

The fruit was sourced from our Chapman Brook (71%) and Crossroads (29%) 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.