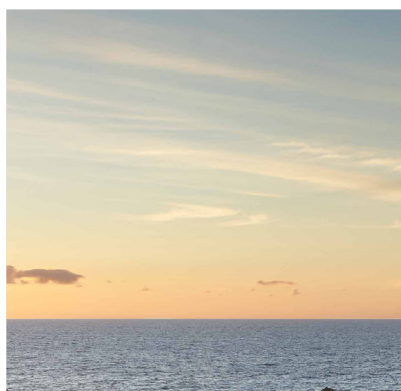
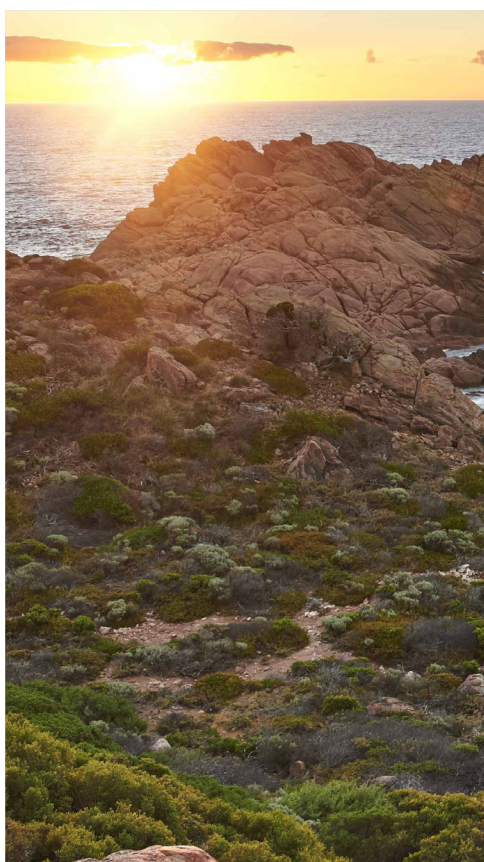
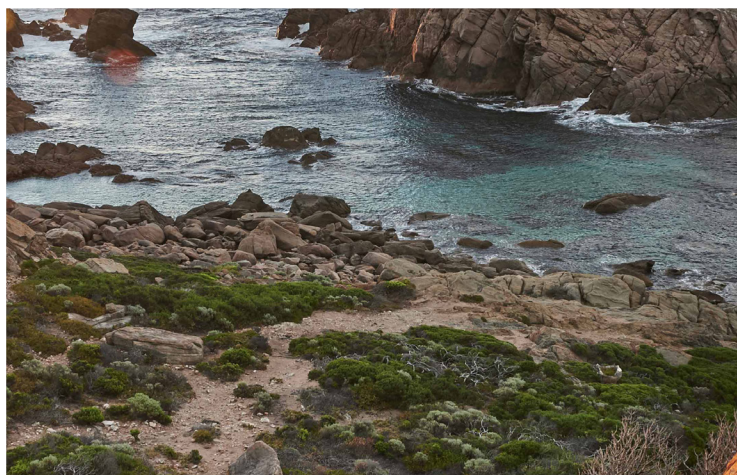


SEMILLON 2016



TEXTURAL
ARRESTING
UNIQUE



Drawing inspiration from great Australian semillon, Cape Mentelle aims to honour this heritage with a rich and complex wine showcasing the intensity, focus and uniqueness of this often under-appreciated variety.

Semillon performs exceptionally well in Margaret River and is a standout white variety that is typically blended with sauvignon to make the region's signature sauvignon blanc semillon and semillon sauvignon blanc wines.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“A nod to a great Australian tradition, the exclusive 2016 Cape Mentelle Semillon elevates our most intense and varietal small block to the highest ageing potential.”

– Frédérique Perrin, Technical Director

SEMILLON

2016



TASTING NOTES

Appearance

Bright and translucent with white gold hues and great viscosity or “legs”.

Nose

The nose is intense and varietal, full of bergamot, marzipan, white pepper and essential oils intermingled with exuberant wisteria flower notes.

Palate

The palate is fresh, linear and mineral while displaying a uniquely rich texture with notes of citrus, white nectarine, biscotti and cashew butter. The feeling is bold and intense and will gain further complexity with cellaring. The ageing potential of this wine is obvious, particularly in the long, fresh and spicy finish strongly supported by oak.

Food pairing

This semillon will perfectly suit decadent dishes such as foie gras, scallops in cream sauce, corn fed chicken with morels or salted caramel desserts. Also an obvious match for cheese platters.

CONSUMPTION NOTE

Cellaring

Drink through many years to enjoy the evolution to at least 20 years.

Blend

Semillon 100%

Analysis

12.5% alcohol, 7.1 g/l total acidity, 3.13 pH

WINEMAKING NOTES

Vineyard

The fruit comes exclusively from the two tiny south-facing blocks 4 and 7 of the Chapman Brook vineyard, the most southern and inland of our properties. 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-pruned and canopy manipulations are repeated throughout the season to allow good air flow and bright sunlight on the fruit.

The season

After a dry winter, Margaret River experienced a moderately warm summer, punctuated by unusual rainfalls in the second half of January which delayed the first harvests by about 10 days. The moderate day and low night temperatures allowed exceptional preservation of the varietal white aromas and a long harvest period to pick each small batch of fruit in the most perfect conditions. As a result, in addition to intense fruit flavours, the semillon developed a beautifully rich texture. 2016 was an exceptional vintage for semillon in Margaret River!

Winemaking

Early in the ripening season, the semillon from blocks 4 and 7 showed intense varietal characters, mostly white peppercorns and an exceptionally oily texture. The fruit was machine-picked in the coldest hours of the morning to allow for a maximum of skin contact before pressing. The juice was fermented in 100% new French oak barrels and stayed in the same barrels undisturbed, un sulphured and on lees all the way to the bottling in January 2017. This wine is meant for ageing and will reward patience with a different personality expressing itself every few months.