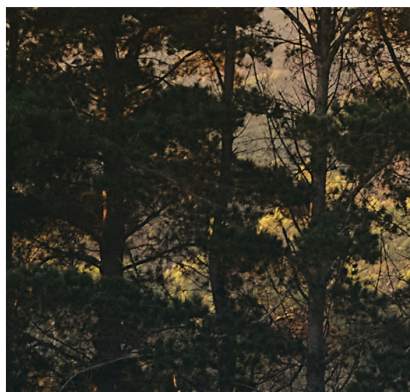
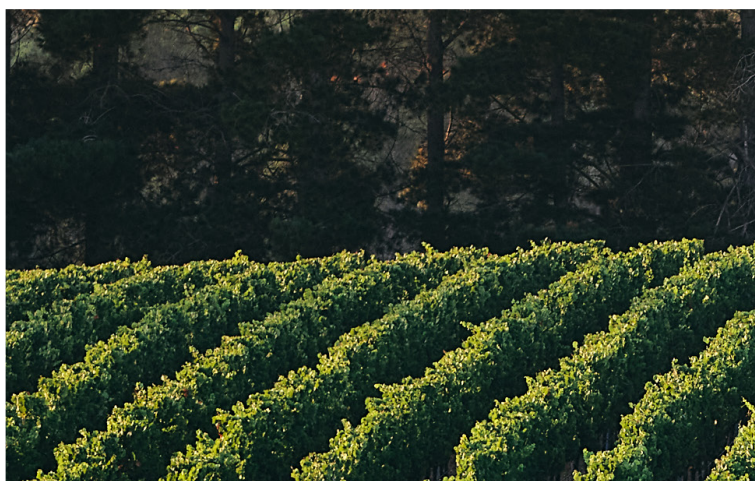


WALLCLIFFE SAUVIGNON BLANC 2018



SOULFUL
ILLUMINATING
EXPLORATORY



The Wallcliffe Sauvignon Blanc Semillon is a timeless classic blend produced from our best parcels of each variety each year. In Margaret River, both varieties find a rare and complementary expression: whilst the sauvignon is intensely fruity, focused and mineral, the semillon is generous and textural. The winemaking approach relies on the selection of our most exceptional fruit and is handled minimally to showcase the terroir and the vintage expression, with a subtle framing by the best French oak.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“A pure expression of the finest Sauvignon Blanc and Semillon from the extraordinary vintage 2018.”

– Coralie Lewis, Cape Mentelle Winemaker

WALLCLIFFE SAUVIGNON BLANC 2018



TASTING NOTE

APPEARANCE

Pale yellow.

NOSE

Floral and star fruits on the nose, lime zest supported by roasted almonds notes.

PALATE

Full, rich and wonderfully charged with grapefruit notes, frangipani flower, star fruits and a pastry element. A great textured wine displaying energy, depth and harmony between fruit and structure.

FOOD PAIRING

Barbecued crayfish or prawn ceviche; miso marinated mushrooms and daikon with lime dressing.



CONSUMPTION NOTE

CELLARING

10+ years.

BLEND

56% Sauvignon Blanc, 44% Semillon.

ANALYSIS

13.4% alcohol, 6.41 g/l total acidity, 3.17 pH

Suitable for vegetarians.



WINEMAKING NOTE

VINEYARD

The growing season progressed quickly with warm conditions and low rainfall in November. Vineyard crews focused their efforts on canopy manipulation across summer to ensure sunlight penetration, and airflow into the canopies. Harvest began mid-February following a cooler end to the summer period. The resulting fruit quality was good, with teams harvesting during the night to ensure fresh and bright aromatic qualities were preserved.

THE SEASON

Heavy winter rains recharged soil moisture levels and led into a calm, settled period for fruit set (flowers developing into berries) to give moderate crop levels. The season was warm in November and December progressing growth but developed into a cooler ripening period from January through March allowing enhanced flavour and physiological development. The abundance of Marri tree blossom kept the birds occupied, allowing the grapes to ripen in perfect health and fully balanced maturity with no disease pressure, giving wonderful skin aromatics.

WINEMAKING

This wine is a selection of the best parcels of fruit from our vineyards; the 2018 sauvignon blanc and semillon were carefully harvested in the coolest hours to preserve fruit freshness. The berries were lightly macerated then gently pressed, fermented in a combination of French oak barrels (20% new oak) and stainless steel barrels. The wine was aged without sulphur dioxide (preservative) on lees (fermentation solids) for 5 months with no stirring or racking, then for a further 10 months ageing on lees following a sulphur dioxide addition. A selection of the best barrels that were indicative of the season and vineyards were blended prior to bottling to produce this wine.