
CAPE MENTELLE WALLCLIFFE

SAUVIGNON BLANC SEMILLON 2010



THE WALLCLIFFE SAUVIGNON BLANC SEMILLON IS A TINY PRODUCTION FROM OUR ORIGINAL WALLCLIFFE VINEYARD ESTABLISHED IN 1970. THE WINE REPRESENTS THE VAGARIES OF CLIMATE, INDIVIDUALITY OF SITE, THE COMPLIMENTARY CHARACTERS OF THE TWO VARIETIES AND A RESTRAINED YET EVOCATIVE WINEMAKING APPROACH. THIS WINE WILL EVOLVE TO PRODUCE DIFFERENT CHARACTERS AND COMPLEXITY OVER TIME AND WILL CERTAINLY BENEFIT FROM MEDIUM TERM CELLARING.

TASTING NOTE

APPEARANCE:

Bright pale straw.

NOSE:

Complex and inviting with a mix of lime rind, white melon and honeysuckle complemented by gun smoke and talc.

PALATE:

Tight, juicy and textured with ginger and lemon flavours, a touch of savoury oak and balanced by chalky natural acidity, a creamy texture and a fine, long finish.

FOOD PAIRING:

Freshly caught and pan seared pink snapper served with a blend of steamed white and green asparagus, fresh tarragon and butter sauce.

CELLARING:

Drink now to 2020.

BLEND:

58% sauvignon blanc, 42% semillon.

TECHNICAL NOTE

VINEYARD:

The Wallcliffe Vineyard was established on a ridge of free draining lateritic gravel between 1970 and 1972. Sauvignon blanc and semillon were grafted onto shiraz vines in the early 1980's and today produce the distinctive fruit for the Wallcliffe Sauvignon Blanc Semillon.

THE SEASON:

The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer with below average rainfall and cooler than average night time temperatures. The only significant rainfall for the vintage period was not until mid-April after all the fruit had been harvested ensuring an excellent ripening period with fruit retaining pristine varietal flavours, great concentration and intensity.

WINEMAKING:

The Wallcliffe Sauvignon Blanc Semillon is a wine that makes itself in the vineyard. We simply ferment the three different sections of the vineyard in French oak barriques (30% new) to help build and define individual characters. A selection of the best barrels are then blended to make the wine which most accurately reflects the characters of the season and the vineyard.

ANALYSIS:

13% alcohol, 7.5 g/l total acidity, 3.18 pH.

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MARGARET RIVER
