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# CAPE MENTELLE WALLCLIFFE

## SAUVIGNON BLANC SEMILLON 2012



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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:

Pale Straw

#### NOSE:

Restrained yet complex with a combination of ginger, lemongrass, lime, honeysuckle and subtle flinty characters.

#### PALATE:

Tight and juicy with black currant and limes complimented by a complex textural pithy palate. The natural acidity is tight and precise providing an excellent backbone to the long, intense finish carrying flavours of lemon rind and subtle spices.

#### FOOD PAIRING:

Goats curd galette served with watercress salad

#### CELLARING:

15 years

#### BLEND:

55% Sauvignon Blanc, 45% Semillon

### TECHNICAL NOTE

#### VINEYARD:

The Estate 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 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured fruit harvested in perfect condition and completed by early April prior to heavy late April rains.

#### WINEMAKING:

The Wallcliffe Sauvignon Blanc Semillon is a wine that makes itself in the vineyard. We simply fermented the three different sections of the vineyard in French oak barriques (35% new) to help build and define individual characters. A selection of the best barrels were then blended to make the wine which most accurately reflects the characters of the season and the vineyard.

#### ANALYSIS:

12.5% alcohol, 7.0 g/l total acidity, 3.25pH.

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MARGARET RIVER

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