

WALLCLIFFE

SAUVIGNON BLANC SEMILLON 2014



SOULFUL
ILLUMINATING
EXPLORATORY



The Wallcliffe Sauvignon Blanc Semillon is a timeless classic blend taking inspiration from the great white Bordeaux.

In Margaret River, both varieties find a rare and complementary expression: while the Sauvignon is intensely fruity but also focused and mineral, the Semillon is generous and textural.

The winemaking approach relies on the selection of our most exceptional fruit and is mostly hands-off to showcase the terroir and the vintage expression, light-handedly supported by our most respectful choice of French oak.

CAPE MENTELLE

MARGARET RIVER

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Perfectly in line with the essence of Cape Mentelle and its history, Wallcliffe is a journey more than a destination.

– Frédérique Perrin, Cape Mentelle Technical Director

WALLCLIFFE SAUVIGNON BLANC SEMILLON 2014



TASTING NOTE

Appearance

Very light hay with green hues.

Nose

Classic yet already intense and complex despite its youth with notes of cassis bud liquor, rockmelon, dried figs and rain-wet leaves with notable flintiness.

Palate

The attack is slightly saline and accompanied by notes of melon and lemon. The mouth then reveals its amplitude with delicate bread crust and biscuit characters supported by slightly pithy pink grapefruit that carries throughout and lifts the finish. The natural fresh acidity, already balanced by the tactile texture and complexity of flavors, will allow the wine to build even more length and structure through several years of aging.

Food pairing

A real food wine, the Wallcliffe Sauvignon Semillon will keep your wine aficionado friends talking for hours, especially if paired with an artisanal cheese board, quince paste and nuts. We also recommend Japanese tempura as a natural match and, for the most adventurous, a whole fresh salmon baked in a grey salt crust.

CONSUMPTION NOTE

Cellaring

Drink through many years to enjoy the evolution, from 5 to at least 15 years.

Blend

Sauvignon Blanc 62%, Semillon 38%

Analysis

13% alcohol 7.6 g/l total acidity 3.08pH.

WINEMAKING NOTE

Vineyard

Our best blocks of Sauvignon and Semillon were planted on free draining lateritic gravel with a layer of clay appearing at variable depth. The parcels are spur and canned pruned to strict VSP, the Sauvignon being lightly shaded by the canopy to retain all its freshness while the Semillon is allowed more sun exposure to develop its ripe lemon aromas and distinguished texture.

The Season

Margaret River experienced amongst the warmest vintage on record and on a par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. Flavours are bright and fresh with natural acidity high and in good balance with the fruit intensity. Another great vintage for Margaret River.

Winemaking

The Wallcliffe Sauvignon Blanc Semillon starts with a selection of the best batches in the vineyard.

The 2014 was carefully harvested by hand, gently pressed and 100% fermented in French oak barrels, by about 50% wild yeasts, 50% selected strains. The wine was aged on lees for 7 months with some stirring to develop texture and complexity.

A selection of the best barrels is blended just prior to bottling to make the wine which most accurately reflects the characters of the season and the vineyard.