

WALLCLIFFE SAUVIGNON BLANC SEMILLON 2017



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

“Margaret River in a glass; sauvignon blanc representing the ocean with mineral and saline elements, semillon representing the land with rich, round plushness; all delicately wrapped in a subtle oak envelope.”

- Ben Cane, Cape Mentelle Winemaker

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TASTING NOTE

APPEARANCE

Light hay with bright green edges

NOSE

The aromatics are fine and minerally with ripe green apple skin, fresh lemongrass with hints of freshly cut lucerne hay. There are hints of frangipane, walnut skin, overlaying a subtle flintiness and savoury curd element that adds to the complexity and intrigue of this wine.

PALATE

On the palate there runs a core of great mineral stone with an explosion of citrus juice; lime, lemon and grapefruit all spring to mind. The marine origins leap forth in a salty iodine element, yet this is tightly wound as a spring with a freshness and vibrancy which will slowly unfurl with some time in bottle. There is an inviting sappy, green juiciness that offers some intriguing floral notes, coupled with hints of walnut skin and a preserved lemon complexity.

FOOD PAIRING

Freshly caught cod in a butter and parsley sauce, king fish in a sherry cream sauce, or a lemongrass infused stir fry with crispy tofu and soba noodles all match this wine superbly. The wonderful curd savouriness of a spanokopita with fresh feta and spinach wrapped in filo pastry, offsets both the minerality and leesy nature of this wine. Or a tempura fried scallop with szechuan salt helps to display the sweet fruit elements.

CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 15 years and beyond.

BLEND

Sauvignon Blanc 58%, Semillon 42%.

ANALYSIS

12% alcohol, 7.80 g/l total acidity, 3.07 pH

Suitable for vegetarians.

WINEMAKING NOTE

VINEYARD

Our best blocks of sauvignon and semillon are planted on free draining lateritic gravel with a layer of clay appearing at variable depths. Selected from our two sites of Trinders and Chapman Brook vineyards, we capture a wide array of flavour and aromatic spectrums; the sauvignon blanc bringing floral, citrus and a slight iodine character, the semillon bringing more honey and lanolin elements. The sauvignon blanc has a more shaded canopy to protect the delicate aromas whilst the semillon sees more sunlight to gain added richness and mid palate weight.

THE SEASON

The preceding wet winter was followed by a cool spring giving a late start to the growing season, but wonderful sunshine and settled weather gave excellent set (fruitful flowers into berries) and thus great crop potential across all varieties. With a mild summer warming up in December and January, punctuated by only a few hot days, veraison (colouring and softening of berries) came three weeks later than 2016 giving one of the latest yet highest quality vintages on record. The whites had a mineral core floral intensity which is quite beguiling.

WINEMAKING

This wine starts with a selection of the best parcels of fruit in the vineyards, the 2017 carefully machine harvested at night to best preserve the fruit freshness. The berries arrived cold and were immediately pressed gently; the juice racked with light lees and fermented in a combination of French oak barrels (23% new) and stainless steel barrels. The wine was aged on lees for 15 months with minimal stirring but no racking. A selection of the best barrels were blended just prior to bottling to make the wine which is most indicative of the season and the vineyards.