

CAPE MENTELLE

MARGARET RIVER



Wallcliffe Sauvignon Blanc 2021

SOULFUL . ILLUMINATING . EXPLORATORY

Our Wallcliffe series of wines are consistently produced using our finest parcels of Estate fruit each year. A straight sauvignon blanc was created for the 2021 vintage and it shows focus, vibrancy and minerality. 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.

“The 2021 vintage saw fruit of exceptional vibrancy, concentration and quality, producing a pure expression of sauvignon blanc from our two southern vineyards.”

- CORALIE LEWIS, SENIOR WINEMAKER

APPEARANCE

Bright, pale yellow.

NOSE

Pretty white florals and lemon blossom lay the foundation, harmoniously mingling with lifted notes of grapefruit, guava and gold kiwifruit.

PALATE

The lively, finely structured palate unfurls with preserved lemon and cumquat, given an exotic twist with a hint of coriander leaf and oyster shell. Inviting flinty elements are elevated by a tight salinity and pure acid line, creating a complex wine of striking longevity.

FOOD PAIRING

Seared snapper with macadamia pesto.
A fragrant, but mild, Thai green curry with crunchy seasonal vegetables.
Chilled scallops with citrus and ginger.

CELLARING

Ready for enjoyment in its youth, this wine will cellar well for 10+ years.

BLEND

100% sauvignon blanc

ANALYSIS

12.1% alcohol
7. g/l total acidity
3.15 pH
Suitable for vegans

VITICULTURE

This expression of sauvignon blanc is the result of a combination of both pruning techniques and canopy management across the growing period. We aim to maintain leaf cover in order to preserve the vibrant aromatics and to ensure the fruit expression is true to both regional and varietal characteristics. Each vintage is different and this wine provides an opportunity to showcase our top performing blocks of each season.

Vintage 2021 delivered two seasons in one - a cold and wet spring that evolved into a hot, dry summer. February brought unusually significant rainfall, creating humid and challenging conditions for the team during the harvest period.

WINEMAKING

The finest parcels of sauvignon blanc were carefully harvested at night to preserve fruit freshness. The berries were gently pressed and the juice allowed to settle before being transferred for fermentation in a combination of French oak barrels (14% new), stainless-steel barrels and concrete egg. The batches were then left unsulfured for several weeks with a stirring regime monitored by tasting to refine the structure. The wines were allowed to develop on lees for a further 11 months, to accentuate the personality of each parcel and build complexity. These unique components were brought together in the final blend, to create a Wallcliffe that is an expression of our sites and a reflection of our exploration with winemaking, without forgetting the origins.