

SAUVIGNON BLANC 2022



BRIGHT
PERSISTENT
DELICIOUS



Driven by a desire to explore our extensive cool climate Sauvignon Blanc sources, we created this blend from some of our finest parcels to illuminate the fruit purity and varietal expression of our special sites. A wine of tension and drive providing immediate enjoyment, or rewarding with careful cellaring.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Vibrant and punchy fruit from our cooler vineyard sites.”

– David Moulton, Cape Mentelle Viticulturist

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TASTING NOTE

APPEARANCE

Pale straw colour with brilliant green edges.

NOSE

The intense aromas of pink grapefruit, lychee, guava and white nectarine are enhanced by a touch of jasmine flower, camomile and fresh lime.

PALATE

On the palate flavours of lemon zest, passion fruit pips, citrus blossom and rockmelon with saline edges are displayed. The supple texture coupled with driving minerality create an elegant wine with a punchy citrus peel finish.

FOOD PAIRING

Delicious with crispy whiting accompanied by a soy and ginger dressing or a lemon and asparagus risotto. Or, simply enjoy with fresh goats cheese drizzled with honey.

CONSUMPTION NOTE

CELLARING

Drink from now until 2027.

CLOSURE

Screwcap.

BLEND

Sauvignon Blanc 85%, Semillon 15%.

ANALYSIS

13.7% alcohol, 6.21g/l total acidity, 3.19 pH

Suitable for vegans.

WINEMAKING NOTE

VINEYARD

The fruit was sourced from our cooler vineyard sites, Crossroads (52%) and Chapman Brook (41%), that are perfectly suited to Sauvignon Blanc. Vibrancy, varietal expression and site specific characteristics are crafted through careful canopy manipulation. The vineyard team is tasked with delivering pristine fruit to the winery with crunchy acidity and fresh aromatics. To achieve this, the fruit was harvested in the cool of the night capturing purity and elegance.

THE SEASON

A cold wet end to winter, which continued into early spring created a slow start to the growing season. La Nina conditions on the east coast of Australia meant the west coast experienced warmer than usual minimum and maximum temperatures, paired with lower than usual rainfall. Rainfall during early February provided a perfectly timed drink for the grapevines.

WINEMAKING

The fruit harvested during the cool of the night and early mornings was destemmed, crushed and rapidly pressed to capture vibrant fruit characters with bright acidity. The juice was either cold settled or underwent flotation. Low temperature fermentation was used with select yeast to accentuate fresh fruity varietal characteristics. The majority of batches were fermented in stainless steel tanks to dryness with individual lots resting on lees for two months. A small portion of the blend was fermented in seasoned French oak building texture. Once assembled, the final blend was minimally fined and filtered before being Estate bottled.