

CAPE MENTELLE

MARGARET RIVER

SIXTEEN HECTARES SAUVIGNON BLANC SEMILLON 2024

CRISP, RADIANT, AROMATIC

Cape Mentelle takes a non-interventionist approach towards this classic Margaret River blend allowing the region and varieties to speak with loud, clear voices, aiming to preserve fruit intensity and purity. The style accentuates the fresh, vibrant fruit characters of both varieties with the added complexity and palate weight offered through several months of aging on lees; the land and ocean vividly expressed.

“Bright summer fruit flavours from the sauvignon blanc combine with generous texture from the semillon, a warm vintage where the tension and focus remain.”

- Coralie Lewis, Cape Mentelle Senior Winemaker



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Appearance: Pale straw with bright green hues.

Nose: Super bright and expressive aromatics of yellow grapefruit pith, green mango and crushed lime leaf.

Palate: This dynamic wine is bright and punchy with green melon, passionfruit and guava. A vibrant citrus side brings succulent acidity while fine phenolics add dimension. This supple texture coupled with driving minerality creates an approachable yet elegant wine.

Food Pairing:
Yuzu infused kingfish sashimi.
Thai prawn salad.
Crispy zucchini and parmesan fritters.

Viticulture: The fruit was sourced from our cooler vineyard sites, Chapman Brook (72%) and Crossroads (28%), that are perfectly suited to both varieties. The vineyard team are tasked with delivering pristine fruit to the winery with crunchy acidity and fresh aromatics. This is achieved through careful canopy manipulation and harvesting in the cool of the night. Vintage 2024 will be remembered as the season with barely any rain across the entire growing period and one of the region's earliest starts to harvest. The fruit quality was great, and the marri blossom was abundant - which kept the birds at bay!

Winemaking: Fruit was destemmed, crushed and rapidly pressed to capture vibrant fruit characters with bright acidity. Low temperature fermentation was used with selected yeast to accentuate fresh varietal characteristics. The majority of batches were fermented in stainless steel tanks to dryness with individual lots resting on lees for four months. A small portion of sauvignon blanc was fermented in seasoned French oak, building texture. Once assembled, the final blend was minimally fined and filtered before being bottled.



Cellaring: Delicious now, this wine can also be enjoyed for up to 5 years after the vintage.



Blend: 71% sauvignon blanc, 29% semillon



Analysis: 13.5% alcohol, 6.52 g/l total acidity, 3.06 pH