

2008 MadFish Premium White

Varieties

Chardonnay 94%
Sauvignon Blanc 6%

Region

100% South Western
Australia



Technical Notes

The fruit for our MadFish White is sourced primarily from the Great Southern, Pemberton and Margaret River regions in the South West of Western Australia. These regions give different flavour profiles that contribute well to the final blend.

Margaret River tends to give riper fruit characters of melon and white peach while the Great Southern contributes more citrus flavours such as lemon and grapefruit with Pemberton sitting between these two both in terms of geography and flavour-wise giving apple and pear notes.

The majority of the blend is Chardonnay with a very small percentage of Sauvignon Blanc and Semillon being used to give some slightly grassy or herbaceous characters to round out the more full flavoured Chardonnay.

Ferments are carried out in stainless steel tanks at 12-14C for the majority of the fermentation to emphasise fruit flavour and aromatics.

Tasting Notes

The wine is of a pale straw appearance with green tints. The nose exhibits a wonderful aromatic drive bursting with fruity esters. It is further complexed by the combination of the riper white peach and melon aromas with the finer grapefruit and citrus characters. The palate is generous and cleansing with melon and citrus fruit flavours leading to a fine mid palate and a finish which is clean and long with a crisp acidity.

Cellaring

This wine can be enjoyed immediately or cellared to develop some more richness for up to three years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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