

2011 MadFish Premium White

Varieties:

Chardonnay
Sauvignon Blanc
Semillon

Regions:

Margaret River
Great Southern
Geographe
Pemberton



Technical Notes

A warm and dry spring followed by a summer punctuated with perfectly timed rain events was otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting white wines show an abundant and bold array of varietal expressions which are layered and pure.

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

Geographe tends to give riper fruit characters of melon and white peach. Margaret River delivers fruit with nice stone fruit, grapefruit and pear characteristics, while the Great Southern contributes more citrus flavours such as lemon and lime.

The majority of the blend is Chardonnay with a small percentage of Sauvignon Blanc and Semillon being used to contribute some slightly herbaceous characters to compliment the full flavoured Chardonnay.

All ferments are carried out in stainless steel tanks with a cool, controlled fermentation at 12-14 C to promote the natural fruit flavour and aromatics.

Tasting Notes

The wine is bright with a pale straw appearance and green tints. The nose displays a wonderful aromatic drive bursting with fruity esters. It is further complimented by the combination of the riper white peach and melon aromas with the finer citrus characters. The palate is generous and cleansing with rich 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 over the next year.

Analysis

Alcohol: 13% v/v, Acidity: 6.1g/l, pH 3.25, Residual Sugar 3.5 g/l

