

## 2012 MadFish Premium White

### Varieties:

Chardonnay  
Chenin Blanc  
Sauvignon Blanc

### Regions:

Margaret River  
Great Southern  
Geographe



### Technical Notes

The 2012 growing season in the south west of Western Australia was favourable for the production of great wine.

After a winter of sufficient rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which satiated the otherwise grape-loving, resident bird populations.

The resulting white wines show an abundant and bold array of varietal expressions which are layered and pure.

The grapes for MadFish Premium White are sourced from the Margaret River, Great Southern and, Geographe regions of 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 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 small percentages of Chenin Blanc and Sauvignon Blanc that contribute 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: 7.09.lt, pH 3.18, Residual Sugar 3.8 g.lt

