

# MAD FISH

WESTERN AUSTRALIA

## 2015 MadFish Sauvignon Blanc Semillon

### Varieties

65% Sauvignon Blanc  
35% Semillon

### Regions

Margaret River  
Great Southern



### The Vintage

The first signs of the approaching vintage began with budburst in the early spring of 2014, as the vines shrugged off their winter dormancy. It is during this early season that weather conditions start to shape the vintage to come.

A warm spring preceded a warm, dry summer that set the stage for a promising outcome. The middle autumn period produced intermittent and lingering rains that cooled the season and slowed the red harvest.

In summary, the 2015 vintage is a mix bag from both the Great Southern and Margaret River. Early varieties such as Sauvignon Blanc and Semillon have produced excellent wine.

### Winemaking

Night harvest at low temperatures, immediate processing at the winery, gentle handling, and cool fermentation all contribute to the retained fruit freshness and varietal aromatics. A small component fermented in older oak textures the palate.

### Tasting Notes

Enticing guava, nectarine, and tropical fruit aromas mingle with traces of sage and cardamom spice to add layers of complexity to the nose. The palate is generous and bright with citrus zest, lychee, pineapple and passionfruit flavours. A fine texture and juicy acidity combine with the fresh, powerful fruit flavours to produce a fun, vibrant wine with great persistence of flavour.

### Cellaring

The abundant fruit flavours and vibrant structure make for a delicious wine to enjoy young.

### Technical Data

Alcohol 13.0% v/v  
pH 3.16  
Acidity 6.4g/lit  
Residual sugar 2.4 g/lit

MadFish Wines

Margaret River and Denmark, Western Australia

[www.burchfamilywines.com.au](http://www.burchfamilywines.com.au)