

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Sauvignon Blanc Semillon

Varieties

Sauvignon Blanc 67%

Semillon 33%

Regions

Great Southern

Manjimup

Blackwood



Vintage

Vintage at MadFish is a time of frenetic activity, excitement and lots of weather watching, as harvest draws near. During this annual progression of the seasons, the quality and style of each vintage evolves. Across the temperate and cool regions of the south west, the winter of 2015 was mild with sufficient rains to replenish catchments. The spring, less blustery than preceding years gave way to a hot start to summer.

The devastating bushfires in the Harvey and Waroona shires, whilst several hundred kms north of Margaret River and the Great Southern, put all in the state on high alert. Our growers in Geographe were fortunate to escape with no damage to their precious grapes.

As summer progressed, the weather conditions across the grape growing regions began to diverge. The Great Southern spent the vintage in and out of humid on-shore streams with the resultant rainfall to April, twice the average.

Other grape growing parts of the southwest experienced a significant and unprecedented deluge in late January, which in hindsight, was more blessing than curse, due to the dryness of the soil and the timing of the event.

For the western and northern parts of the southwest, the remainder of the vintage period progressed with ease and little weather distractions whereas the Great Southern was peppered with annoying rains, humidity and birds.

In review, the quality of the 2016 vintage ranges from good to great across all varieties, thanks to the diligent efforts of our vineyard team to select only the best grapes under sometimes, challenging circumstances.

Winemaking

Night harvest at cool temperatures, immediate crushing and pressing at the winery, and cool fermentation ensures maximum fruit freshness and varietal aromatics in this wine. A small component fermented in older oak given richness and texture to the palate.

Technical Data

Alcohol 13%v.v

Acidity 6.1 g.lt

Residual Sugar 1.1 g.lt

Tasting Notes

Clear pale straw in colour with lovely fresh fruit aromas of guava, pear and lemon zest tickled with wafts of jasmine florals. The palate shows apple, pear and passionfruit notes around a key lime citrus background. A bright, juicy wine with heaps of fruit flavour and a zesty acidity.

Cellaring

Enjoy now and over the next year.

Food Match

Persian feta soufflé with a salad of asparagus and rocket.

MadFish Wines

Margaret River and Denmark, Western Australia

www.burchfamilywines.com.au