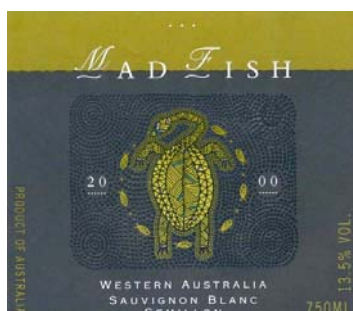


MAD FISH

2000 MadFish Sauvignon Blanc / Semillon

Varieties
Sauvignon Blanc /
Semillon

Region
Great Southern/
Margaret River



Technical Notes A good start to the 2000 season was followed by the arrival of cyclone "Steve" at the end of February. The associated heavy rainfall hit the South West of Western Australia in the second week of March. Fortunately, most of our Sauvignon Blanc and Semillon grapes had been harvested by then, since we were aiming for the fresh 'tangy' flavours that develop in these varieties at a relatively early stage of the season. This wine is unwooded, and a low temperature, protective regime was adopted during the wine's production, thereby preserving the fine, 'zesty' characters of the fruit.

Tasting Notes In the glass, the wine looks very crisp displaying fresh green tinges. The aromas are classic Sauvignon Blanc – lively tropical fruits complimented by a hint of grassy herbaceousness with the Semillon providing a refreshing citrus lift to the wine. The flavours on the palate are dominated by the Sauvignon Blanc's gooseberry and tropical fruit supported by the Semillon's lemons and honeysuckle. The clean, pure flavours finish with long, crisp citrus acids.

Cellaring This wine is delicious when young but does have the acid balance required to allow cellaring for up to 3 years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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