



MADFISH 2001 SAUVIGNON BLANC/SEMILLON

Region Great Southern

Technical Notes The 2000/2001 growing season was almost perfect. The winter was very dry and the summer perhaps a little too hot, but for those growers with balanced, more mature vines and realistic crop loads, fruit quality was outstanding. The fruit for this blend was grown in the Frankland, Mt. Barker and Denmark sub-regions of the Great Southern.

This wine is unwooded, with fermentation occurring in stainless steel tanks. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters.

Tasting Notes In the glass, the wine looks very crisp displaying fresh green tinges to the pale straw colour. The aromas are typical of a blend of these two varieties – the Sauvignon Blanc offers lively tropical fruits with hints of grassy herbaceousness while the Semillon provides honeysuckle and a refreshing citrus lift to the wine. The array of flavours and fine structure of the palate is an indication of the quality of the vintage. Initial melons and pineapple are balanced by gooseberry and apple flavours, leading to a long, fine citrus finish.

Cellaring This wine is designed to be drunk by the end of 2002. The clean, pure fruit flavours and vibrant, fresh structure are particularly delicious when young.

