

# MAD FISH

## 2002 MadFish Sauvignon Blanc /Semillon

### Varieties

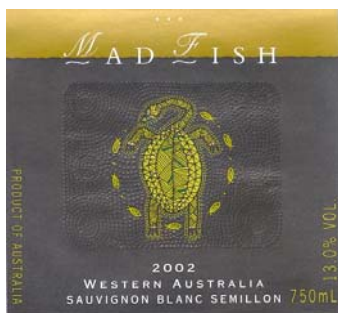
Sauvignon Blanc (58%)

Semillon (42%)

### Region

Great Southern/  
Pemberton

Margaret River



**Technical Notes** The 2001/2002 growing season was "interesting". Windy and wet conditions in September made flowering difficult, particularly in the Great Southern and Margaret River. The subsequent fruit set produced significantly decreased yields in some parts of these regions resulting in wonderful fruit intensity. A cool, dry summer extended the ripening season resulting in ripe fruit flavours without high levels of alcohol in the finished wine.

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 pears 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 2003. The clean, pure fruit flavours and fresh, vibrant structure are particularly delicious when young.



MADFISH WINES

Margaret River and Denmark, Western Australia

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