

MAD FISH

2005 MadFish Sauvignon Blanc Semillon

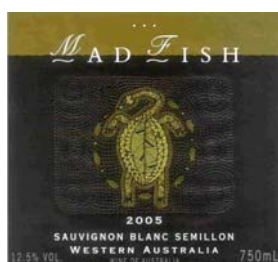
Varieties

52% Sauvignon Blanc

48% Semillon

Region

Margaret River/
Great Southern/
Pemberton



Technical Notes

The 2005 growing season was ideal for the aromatic varieties of Sauvignon Blanc and Semillon with relatively cool conditions allowing the grapes to retain the fresh, clean and crisp fruit characters typical of these varieties; without development of over ripe aromas and flavours seen in warmer years. The fruit for this blend was sourced from vineyards in the cooler climate regions of the lower south west of Western Australia.

The wine is unwooded, with fermentation occurring in stainless steel tanks and then bottled at an early age. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters of these aromatic varieties.

Tasting Notes

The wine is very pale with green hues. The wine displays the strong aromas of cool climate Sauvignon Blanc with grassy herbal characters tempered by some more floral honeysuckle notes derived from the Semillon. The palate is very fresh and lively with clean crisp acids providing a refreshing palate. The Sauvignon Blanc with grassy characters and hints of tropical fruits dominates the flavour profile. The finish is dry and clean.

Cellaring

This wine is designed to be drunk in its youth. 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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