

MAD FISH

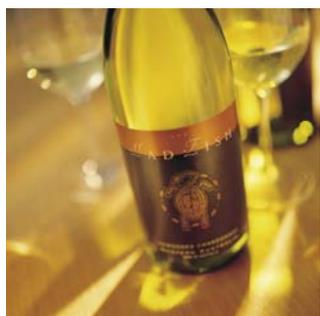
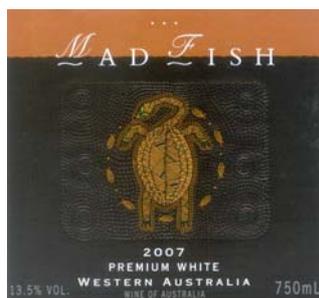
2007 MadFish Premium White

Varieties

Chardonnay 94%
Sauvignon Blanc 6%

Region

100% South Western
Australia



Technical Notes

The 2007 season was near perfect with even and moderate temperatures and no summer rain. Crop yields were down as a result of the cold spring of 05/06 which reduced the fruitfulness of the budwood however with reduced yields comes improved quality.

The result was fewer bunches overall but even fruit set from the ideal growing conditions of spring 2006. There were a couple of hot days in March but the overall growing season was early and moderate producing completely disease free fruit of optimal ripeness.

The fruit for our MadFish White is sourced primarily from Margaret River, the Great Southern and Pemberton regions in the South West of Western Australia. These regions give different flavour profiles, Margaret River tends to give riper fruit characters of melon and white peach while the Great Southern contributes more citrus flavours such as lemon and grapefruit with Pemberton sitting between these two both in terms of geography and flavour wise giving apple and pear notes.

The majority of the blend is Chardonnay with a very small percentage of Sauvignon Blanc being used to give some slightly grassy or herbaceous characters to round out the more full flavoured Chardonnay.

This wine was fermented in stainless steel tanks without the interference of oak to allow the complex fruit characters to dominate the palate. Low fermentation temperatures allows a maximum retention of fruit flavour and aromatics while ensuring the resulting wine is completely dry. Early bottling has also preserved the fruit flavours and characters of the cool climate Chardonnay used to make this wine.

Tasting Notes

The wine is of a pale straw appearance with green tints. The nose exhibits a wonderful aromatic drive bursting with fruity esters. It is further complexed by the combination of the riper white peach and melon aromas with the finer grapefruit and citrus characters. The palate like the nose is also complex with many layers of fruit flavours and a clean fine structure. Again the riper fruit characters balance well with the leaner more elegant citrus flavours. The finish is generous and long with a clean acid thrust.

Cellaring

This wine can be enjoyed immediately but the fine acid structure and balance will reward those who can resist temptation. Cellar this wine for up to three years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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