



## 2009 MadFish Sauvignon Blanc Semillon

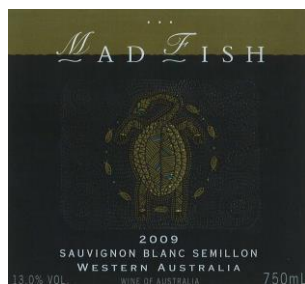
### Varieties

75% Sauvignon Blanc

25% Semillon

### Region

Great Southern/  
Margaret River/  
Pemberton



### Technical Notes

The 2008/2009 growing season saw a dry winter, with rainfall well below average. This delayed vine phenology, leading to decreased crop levels. A cool late spring and commencement of summer saw delayed ripening, but subsequent typical warm weather during February and March saw even ripening with harvest of Sauvignon Blanc and Semillon commencing in late February and completed in the final week of March. Consequently, the 2009 vintage has delivered powerful and intense fruit flavours balanced with citrusy, linear acidity and a hint of tropical complexity.

Frankland Sauvignon Blanc provides rich and intense citrus notes, Mount Barker Sauvignon Blanc offers refined, pungent, grassy, limey notes and a refined acidity; Pemberton Sauvignon Blanc shows leaf and herb aromatics, while the Margaret River Semillon and Sauvignon Blanc provides palate weight and classic powerful varietal characters such as; citrus, tropical, and passionfruit characters.

Night harvest at low temperatures, immediate processing as it arrives at the winery, must chilling, reductive handling, and cool fermentation in stainless steel tanks, all contributed to retain primary fruit freshness and varietal aromatics. A small component fermented in older oak has contributed richness and weight to the palate.

### Tasting Notes

The wine is pale with green hues. The Sauvignon Blanc provides intense, pungent, and powerful guava, lime, and snow pea characters, with layers of tropical/passionfruit and herbal aromatics.

The Semillon provides some mid palate intensity as well as some attractive lemon rind characters with a hint of hay. The palate illustrates bright, freshly shelled pea and lively lemon, lime juice notes with intense fruit flavours carrying through the core and into a long citrusy finish. Clean linear acidity is enhanced with herbal and tropical layers to deliver a wine of intensity, pure fruit, with a creamy richness and refreshing acidity.

### 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.

