



2011 MadFish Sauvignon Blanc Semillon

Varieties

60% Sauvignon Blanc

40% Semillon

Region

Great Southern

Margaret River

Pemberton

Alcohol: 13%

Residual Sugar: 2.4 g.lt

pH: 3.35

Acidity: 6.51 g.lt



Technical Notes

The preceding spring of the 2011 vintage was warm and dry. A summer punctuated with perfectly timed rain events, was otherwise low in humidity and considerably warmer than normal. The autumn harvest period was characterised by protracted dry conditions best described as on the warm side of perfect. The resulting white wines show an abundant and bold array of varietal expressions which are layered and pure.

This wine showcases a unique combination of the aromatic white grapes grown in the premium, southern regions of Western Australia. Mount Barker Sauvignon Blanc, pungent, grassy, limey fruits and refined acidity; Pemberton Sauvignon Blanc, sweet herbs and stone fruits, while Margaret River's Sauvignon Blanc and Semillon contribute fruit weight and classic varietal characters of citrus, tropical, passionfruit.

Night harvest at low temperatures, immediate processing at the winery, gentle handling, and cool fermentation all contribute to the retained fruit freshness and varietal aromatics. A small component fermented in older oak textures the palate.

Tasting Notes

A vibrant lemon yellow in colour. Intense and powerful fruit aromas of guava, black currant and gooseberry mingle with hints of custard apple, cantaloupe, sweet herbs and citrus zest.

The palate offers bright, lively and intense fruit flavours, lovely lemon butter richness and a long refreshing citrus acidity to finish.

Cellaring

The abundant fruit flavours and vibrant structure of the 2011 MadFish SBS make this wine a delicious drink when young.

