



CAPE LANDING

MARGARET RIVER

2023 SAUVIGNON BLANC

Another classic Cape Landing sauvignon from the southern half of the Margaret River wine region.

TASTING NOTES

COLOUR

Pale lime green with hints of mother of pearl.

BOUQUET

White pear, grapefruit and freshly cut limes.

PALATE

A pristine entry of white fruit and a tensile balance of acidity and fine fruit tannin. Flowers, rockmelon, nectarine and cinnamon drive a palate of purity and mineral persistence.

WINEMAKER'S NOTES

Our Sauvignon Blanc fruit was harvested in the early hours of the morning and immediately cold crushed to press, where the juice was separated from the skins. The juice was cold settled for 2-3 days before being racked and fermented in stainless steel and new French oak barrels (20%). The oaked and non-oaked portions were combined after fermentation, and the wine was then matured on the fine lees with bâtonnage occurring fortnightly for 5 months. The wine received a light fining prior to filtration and was then bottled with all-natural acidity.

TECHNICAL DETAILS

VARIETALS	100% Sauvignon Blanc
ALCOHOL	12.1%
CELLARING POTENTIAL	Now until 2030
HARVESTED	8th March 2023
OAK	Part fermented on French oak (20%) and battonaged on fine lees for 5 months before bottling.
TA	6.7g/L
pH	3.09
RESIDUAL SUGAR	0.80g/L
BOTTLED	July 2023
VINTAGE DESCRIPTION	The 2023 vintage delivered wines of elegance, balance, and lasting quality. Winter brought abundant moisture and cooler temperatures, followed by a cool, dry spring in Margaret River. Ideal flowering conditions led to generous yields, a welcome change after three years of decreased yields. Summer was remarkably dry but temperate, with January bringing us warm, sunny days and gentle breezes, free from extreme heat. The season's consistent diurnal temperature range contributed to aromatic wines and perfect grape ripeness.

