



2023
SAUVIGNON BLANC
SEMILLON

VARIETIES

Sauvignon Blanc
Semillon

REGIONS

Western Australia

NUMBERS

Alcohol 12.5% v/v

Acidity 6.2 g.lt

pH 3.13

Residual Sugar 0.85 g.lt

2023 MADFISH

SAUVIGNON BLANC SEMILLON

TASTING NOTES

Fresh and vibrant, this wine is bursting with citrus and tropical aromas of lychee, finger lime, feijoa, honeydew melon, and sherbet with hints of lemon cookie, vanilla slice and powdered sugar adding a pleasing patisserie edge. Pomelo, passionfruit and quince glide across the palate, introducing a burst of bright acidity and exceptional flavour. Crafted to enhance those moments of warm-weather delight, this wine is an impeccable choice for easy summertime enjoyment.

WHEN TO DRINK AND WITH WHAT

A vibrant wine that pairs beautifully with a wide range of food, from Hellenic inspired halloumi salads to fresh nori rolls and tuna sashimi. Enjoy now and over the next year.

ABOUT SAUVIGNON BLANC SEMILLON BLENDS

From the southwest of Western Australia, the pairing of these two famous grape varieties has, over time, evolved into the region's signature white wine - nobody does it better! The success of this wine is driven by the diverse contribution each variety brings to the blend.

Sauvignon Blanc is the star of the show - upfront, fresh, lovely and highly aromatic. Semillon, on the other hand, is all about weight and viscosity, length and structure, the more reserved character lingering behind the scenes and holding the show together. Like any great performance, you can't have one without the other. This noble blend aptly reflects the past, present and future of fine winemaking in Western Australia.

ABOUT THE 2023 VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

MAD FISH
WESTERN AUSTRALIA