



## CAPE LANDING

MARGARET RIVER

### 2021 BLACKWOOD SILVER EYE SAUVIGNON BLANC

This exceptional Blackwood Sauvignon Blanc was crafted with great attention to detail from Sauvignon Blanc fruit produced from our single vineyard in southern Margaret River. Fruit was carefully selected by individual vine for clone, aspect, soil and overall fruit quality and the wine itself was fully matured on lees in French Oak barriques for 7 months, with an additional 2 months on lees in stainless steel after blending.

#### TASTING NOTES

##### COLOUR

Pale lime green with hints of mother of pearl.

##### BOUQUET

Lifted and varietal nose with fresh lime, frangipani and guava intertwined with floral elements and light nutty notes from barrel fermentation and extended time on fine lees.

##### PALATE

The palate is medium bodied but full flavoured, retaining a core of fine natural acidity culminating in a mineral finish with briny phenolics and some flinty wild ferment complexity.

#### WINEMAKER'S NOTES

Sourced from a selected parcel within Cape Landing's home block, this south facing slope yielded small but intensely flavoured bunches in 2021. The fruit was picked in the early hours of morning and gently pressed straight to tank. The juice was settled over night and then racked with some of the solids into French oak barriques (10% were new). Fermentation was carried out with a combination of indigenous and cultured yeasts. The wine was matured for a further 7 months on light lees, with regular stirring post fermentation to build texture and balance the high natural acidity of the vintage. The wine was then blended to tank in Spring for an additional 2 months on lees before being bottled.

#### TECHNICAL DETAILS

<b>VARIETALS</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	12.3%v/v
<b>CELLARING POTENTIAL</b>	10+ years
<b>HARVESTED</b>	8 March 2021
<b>OAK</b>	French Oak Barriques for 7 months
<b>TA</b>	7.49g/L
<b>pH</b>	3.22
<b>RESIDUAL SUGAR</b>	0.6g/L
<b>BOTTLED</b>	November 2021

#### VINTAGE DESCRIPTION

A vintage year of extraordinary weather challenges, where early pruning and sustainable viticulture was vital to the growth of quality, balanced fruit. A strong cyclone season resulted in increased rainfall and unusual growing conditions throughout the region, prompting the need for significant canopy management to improve air flow and mitigate risk of disease. Warmer than average weather conditions in December/January assisted fruit ripening but the growing season ended abruptly in mid-April when Cyclone Seroja forced a rapid final harvest. Our excellent vineyard management and viticulture team handled the weather and growing conditions with great skill and confidence, allowing us to bring in fruit of superb quality with little-to-no-disease in our vineyards.

