



## CAPE LANDING

MARGARET RIVER

### 2018 SAUVIGNON BLANC

The 2018 Sauvignon Blanc was our first release and has already been recognised with a medal at the Langton's 2018 Margaret River Wine Show. The fruit was picked at optimal perfume and flavour, while still preserving the natural acidity.

#### TASTING NOTES

##### COLOUR

Pale lime green with hints of mother of pearl.

##### BOUQUET

Jasmine, white pear, gooseberries and lemon zest.

##### PALATE

A crisp entry of white fruits and pristine natural acidity. Generous textures of stone fruit and melon are balanced by focused flavours of pear and lime juice. A finish of quenching minerality, white flowers and subtle creamy French oak tones.

#### WINEMAKER'S NOTES

Pristine Sauvignon Blanc fruit is harvested in the cold, early hours of the morning. The fruit is destemmed, and crushed to press cold, with the low temperatures at harvest and during processing helping to preserve the finer and more delicate aromatics and textures.

The juice is separated from the skins as quickly as possible, to avoid any extraction of harsher phenolics, but still yielding a juice of fine texture and focus. After a brief settling, only the clearest juice is racked off lees and the fermentation process begins, with a small percentage fermented on premium French Oak. The ferment is kept cool for its duration, once again helping to preserve and retain the more delicate aromatics and characters of the fruit and growing site. Once the wine is dry, it is racked off its heaviest fermentation solids and aged on its finer lees for 3 months with fortnightly battonage, before being lightly fined, filtered and bottled.

#### TECHNICAL DETAILS

<b>VARIETALS</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	13.5%
<b>CELLARING POTENTIAL</b>	Now until 2022
<b>HARVESTED</b>	8th March 2018
<b>OAK</b>	Part fermented on French Oak and battonaged on fine lees for 3 months before bottling.
<b>TA</b>	7.07g/L
<b>pH</b>	3.41
<b>RESIDUAL SUGAR</b>	2.02g/L
<b>BOTTLED</b>	July 2018
<b>VINTAGE DESCRIPTION</b>	The 2017/18 growing season was kind to us. Rain came at the right times, and mild temperatures meant that ripening was slow and steady. Sunshine and afternoon sea breezes gave us vibrant fruit flavours and natural acidity. Quality and yield this year was exceptional.

