



CAPE LANDING

MARGARET RIVER

2019 SAUVIGNON BLANC

Winner of back-to-back medals at the 2018, 2019 and 2020 Langton's Margaret River Wine Show, and a Gold Medal winner (96 pts) at the Decanter World Wine Awards 2020.

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 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

VARIETALS	100% Sauvignon Blanc
ALCOHOL	13.2%
CELLARING POTENTIAL	Now until 2025
HARVESTED	20th March 2019
OAK	Part fermented on French Oak and battonaged on fine lees for 3 months before bottling.
TA	6.85g/L
pH	3.23
RESIDUAL SUGAR	0.90g/L
BOTTLED	August 2019
VINTAGE DESCRIPTION	The 2019 vintage in Margaret River was very challenging but ultimately very successful. Spring was slow and cool, Summer was moderate with reduced strong solar days and wet weather restricted. The failure of many native tree species to flower led to late season bird and bee pressure but late warmer conditions produced fruit of superb quality despite lower than average yield.

