WEST CAPE HOWE





WEST CAPE HOWE SEMILLON SAUVIGNON BLANC 2014

The West Cape Howe Cape to Cape range sources fruit from high quality vineyards across Western Australia's Cape to Cape region.

'These wines established our reputation for quality and consistency - year in year out; wines with clean, expressive fruit and compelling value for money."

Gavin Berry, Winemaker

VINTAGE: Consistently warm temperatures during the spring and summer months resulted in an early start to harvest. A combination of these warm daytime temperatures, cool summer nights and the lack of any heat extremes resulted in near perfect grape ripening. These ideal climatic conditions resulted in the 2014 wines exhibiting varietal and fresh fruit characters with a balanced and lingering acidity.

WINEMAKING: Parcels of Semillon and Sauvignon Blanc were selected from various vineyards within the Great Southern, Pemberton and Margaret River regions. Night harvested at optimal flavour ripeness, individual parcels were fermented at cool temperatures in stainless steel tanks to retain the aromatic characters of these varieties. After fermentation, a blend was decided to best represent the successful partnership of these two varieties. The finished blend was bottled early to maintain flavour, varietal character and freshness.

COLOUR: Pale straw with brilliant clarity.

AROMA: An aromatic style of wine, exhibiting fresh pea, cut grass and subtle citrus and lycee aromas.

PALATE: A vibrant and fresh palate combining the textural element of Semillon with light and refreshing Sauvignon Blanc characteristics. Citrus and stone fruit flavours and a refreshing acidity combine to give the wine a clean, long finish.

CELLAR POTENTIAL: Best enjoyed while young.

FRUIT SOURCE: Great Southern, Pemberton, Margaret River.

BLEND: 58% Semillon, 42% Sauvignon Blanc

FRUIT MATURITY: Fruit was picked at 12 -12.5° Be

TECHNICAL INFORMATION:

pH: 3.05T.A: 6.07g/LAlcohol: 12.5%Residual Sugar: 1.5 g/L

