



Cartwheel

2004 Cartwheel Sauvignon Blanc Semillon – Margaret River

TASTING NOTE

This harmonious blend of two of Margaret River's most popular varietals is pale straw with hints of green in the glass. This wine offers intense, lifted aromas of passionfruit, melon and apple. Gooseberry, lychee and green pea aromas support these top-note scents. The palate shows passionfruit, honeydew melon and grapefruit flavours with a subtle hint of fresh greens. The palate is full and complex yet bright and refreshing. The lengthy finish is supported by a vibrant, zesty acidity.

VITICULTURE

Margaret River is one of Australia's most famous wine regions, renowned for producing exceptional aromatic whites and world-class red wines. The Margaret River wine region is focused around the Margaret River Township, which is located 250km South-West of Perth on a large peninsula of the West Australian coast. Margaret River has a temperate maritime climate typified by long, dry summers and moderate but very wet winters. Rising only to an elevation of 90m, the soils are well-drained sandy loams over water retentive clay loams, eliminating the need for supplementary watering in summer. The region produces tangy, herbaceous Sauvignon Blanc and Semillon. The whites produced in this region are fresh and lively, with characters that capture the essence of the Margaret River. The 2004 vintage was cool and dry lengthening the time the fruit could spend on the vine. This ensured that the fruit developed intense fruit character, true to both varietal and region.

WINEMAKING

In order to showcase the unique regional characters of the Margaret River, winemaking techniques that allowed the fruit flavours to shine through were used. The fruit was harvested during the cool of the evening, where possible, to maintain low fruit temperatures before being crushed and pressed into stainless steel tanks. After being settled overnight and then racked, a cool fermentation was initiated. After the fermentation process was complete the wines were carefully assessed before blending and bottling.

SUGGESTED FOOD

Enjoy with marinated seared prawns, swordfish skewers or grilled chicken salad.

CELLARING

Enjoy now and experience the unrestrained fruit flavours.

TECHNICAL DETAILS

Harvest Date: March 2004, pH: 3.11, Total Acidity: 6.32 g/L, Residual Sugar: 2.7 g/L, Bottling Date: January 2005.

