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: A warmer than usual start to summer prompted early fruit ripening with vintage beginning two weeks ahead of schedule. While this could have had an adverse effect with a loss of aromatics due to the quick ripening, the wines out of the 2013 vintage instead show beautiful varietal characters and approachable acid structures.

WINEMAKING: Parcels of Semillon and Sauvignon Blanc were selected from various vineyards across the Great Southern and Margaret River. Each parcel was fermented separately in 100% stainless steel. After fermentation, a blend was decided to best represent the successful partnership of the two varieties. The final blend was bottled early to maintain freshness and varietal character.

COLOUR: Pale straw with brilliant clarity.

AROMA: Highly aromatic style of wine exhibiting tropical notes with subtle citrus and fresh grass aromas.

PALATE: A vibrant and flavoursome palate combining the ripe, textural elements of Semillon with lighter refreshing Sauvignon Blanc characters. Stone fruit flavours, citrus notes and refreshing acidity combine to give the wine a clean, moreish finish.

CELLAR POTENTIAL: Best enjoyed while young.

FRUIT SOURCE: Great Southern, Margaret River, Pemberton

BLEND: 70% Semillon, 30% Sauvignon Blanc

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

TECHNICAL INFORMATION:
- pH: 3.25
- TA: 5.88 g/L
- Alcohol: 13.0%
- Residual Sugar: 2 g/L