

Cape Mentelle



Description:

Cape Mentelle Sauvignon Blanc/Sémillon is a vibrant, medium-bodied white blend from Margaret River, Australia. Combining the crisp liveliness of Sauvignon Blanc with the richness of Sémillon, it offers both freshness and texture, ready for easy enjoyment across a range of dishes.

Tasting notes:

Bright aromas of passionfruit, grapefruit, and citrus blossom, with a soft honeyed edge. The palate is lively and crisp, displaying green apple and lemon peel, followed by a subtle creamy richness from the Sémillon, finishing clean and balanced.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled prawns with chilli and lime
- Asian-style sea bass with ginger and coriander
- Goat's cheese tart with fresh herbs
- Caesar salad with anchovy dressing
- Soft cheeses like brie or camembert

Talking Point:

Cape Mentelle was a pioneer in blending Sauvignon Blanc with Sémillon in Margaret River—the first vintage of this blend was released in 1978. Known for its consistency and regional typicity, their classic SB/Sémillon remains a flagship expression and benchmark for the style in Australia