



MARGARET RIVER WINE

Margaret River Vintage Report as at 27th March 2014

The 2014 vintage in Margaret River has been built on a truly sound foundation with excellent rainfall recorded throughout 2013 (over 1,000 mls as an average throughout the wine region) thus providing a solid platform of sub-soil moisture before almost completely stopping from December through to present.

There has been minimal rainfall reported in the Summer period very much less than the average of 4% so the region is truly in a 'classic' Margaret River weather pattern at present. Similar conditions to these were seen in 1994, 1995, 1996, 2001, 2004 and 2010 that all went onto be considered and reported upon as being very good to outstanding Margaret River vintages.

With ideal diurnal weather conditions coupled with an almost constant breeze, unusually from the South East, there has been almost no disease pressure. Once again in 2014 we have a huge amount of Marri blossom, which is still flowering even as we head into Autumn, so consequently minimal bird damage has been reported.

The white wine vintage has all but been completed apart from those in the far south of the region around Karridale. Exceptional fruit has been grown showing very intense varietal flavours. The aromatic varieties of Sauvignon Blanc and Semillon are typified by crisp acidity on the palate with fresh lemon / lime, citrus blossom extending to stone fruit characters on the nose.

Chardonnay also has a superb line of natural acidity balanced with soft and fine phenolics with a flavour profile ranging from citrus, nectarine to summer peach.

Yields for Sauvignon Blanc and Semillon are about average with Chardonnay less so due to strong to stormy wind conditions experienced at flowering in Spring.

Some early ripening red wine varieties have already been harvested from the northern and central areas of the region. These are displaying fruit flavours of bright red and purple with great freshness, ripeness and vibrancy.

With the Autumn season now well entrenched milder conditions prevail during the day and cooler to chilled night time temperatures being recorded as well. This is perfect for Cabernet Sauvignon from Margaret River enabling full physiological development especially in concentrating its flavour spectrum and in softening tannin levels naturally.

ENDS – Dated 27th March 2014

For further information, please contact MRWA President, Nigel Gallop (Fraser Gallop Estate: 0407 088 438) or Nick Power, CEO, Margaret River Wine Association on 0400 516 555.

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