

# CAPE MENTELLE

MARGARET RIVER



## CORK CLOSURES

Opening a bottle of wine is one of life's great pleasures. While screw caps changed the game, negating the need for a wine opener and saving many a picnic, cork is still a pillar of the wine experience. In fact, beginning with the 2017 Cabernet Sauvignon vintage, two of our wines have returned to a cork closure: Cabernet Sauvignon and Two Vineyards Shiraz.

### About cork

Cork is a 100% renewable, natural product with a negative carbon balance. It comes from the bark of the *Quercus suber*, or 'cork oak', which mostly grows in Portugal and Spain. These abundant, protected trees have a lifespan of up to 200 years; one tree can provide enough cork for thousands of bottles.

Rich, powerful wines benefit from cork closures. Cork's tiny pores allow minuscule amounts of air to interact with the wine, transforming the flavours over time.

It's also more romantic. While opening any bottle of wine can feel like a celebration, cork brings a sense of tradition and ceremony.

Like many other natural products, corks aren't always perfect. 'Corked' or 'tainted' wines are those where the cork has imparted some undesirable notes or chemicals in the wine. Sometimes this is from poor storage, but sometimes it's just bad luck.

Modern production techniques have made taint incredibly rare. The cork we use at Cape Mentelle is tested extensively against Cork Quality Council protocols, giving us confidence to seal our iconic wines under cork.

### About screw caps

Aluminium screw caps create an oxygen-free seal, meaning wines last longer and age far more slowly. There's no risk of taint and they're easy to open with a twist of the wrist.

These properties make screw caps perfect for wines that are ready to drink. But airtight seals don't suit powerful varieties, which need time and oxygen to evolve. Also, despite being metal, caps aren't invincible: dents can damage the seal, spoiling the wine.



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## Absolute corkers

Cork lets us explore a wine's aging potential. Big, bold wines like Cabernet Sauvignon and Two Vineyards Shiraz spend more time in barrels and are more tightly wound than our other wines, which is why they are returning to cork closure.

High-quality cork does come at a price, but we think the best wines deserve the best closures. Cork is also part of our quest for sustainability - read more [here](#).

## Cork care

Keep your bottles on their sides to keep the cork moist, and away from sunlight, preferably somewhere that stays at 12-14°C and 75% humidity. A stable temperature is vital: fluctuations are more harmful than a cellar that is slightly too warm or cool.

Problems? If you notice a problem with your Cape Mentelle wine, contact us [here](#).

