

“HUMAN
BEINGS ARE
STRANGE
CREATURES”

CAPE
MENTELLE

MARGARET RIVER

NEWSLETTER OCTOBER 2010

RAMBLINGS FROM THE WINEMAKER



“CAPE MENTELLE HAS REMAINED TRUE TO ITS FOUNDING VISION - AN UNCOMPROMISED PURSUIT OF PERFECTION”

ROBERT MANN

2010 represents 40 years since the first vines were planted at Cape Mentelle by the Hohnen brothers in 1970. Over this time many things have changed. I was not even born and the fledgling wine industry in Margaret River had only seen the first green shoots of *Vitis Vinifera* and barely a berry of fruit. I like to think Cape Mentelle has remained true to its founding vision - an uncompromised pursuit of perfection and a positive outlook re-enforced with a constant desire to evolve and innovate. It is these values that underpin the current selection of Cape Mentelle wines.

The new release wines have a more sophisticated look. The aim is to capture the brand's heritage, its location and the quality of wines in the revised packaging. Subscribers to this newsletter

are likely more familiar than most with the presentation and quality of our wines but in an ever evolving and competitive market place we need to appeal to new consumers while maintaining the loyalty of the ones we have earned. Our priority over the last five years has been to ensure that what is inside the bottle speaks for itself and represents a desirable benchmark for blended and varietal wines from Australia with a strong focus on the varieties best suited to Margaret River.

Our new Wilyabrup Cabernet blend is a celebration not only of our anniversary but of the synergy of Bordeaux varietals with Margaret River and the diversity that exists within its boundaries. Our new Brooks Chardonnay aims to re-enforce the qualities of this variety from our vineyards and promote its

outstanding value and suitability to the Australian consumer.

As you can see we are not about to rest on our laurels. The next 40 years are upon us and we relish the challenge to further refine what we have to offer in presenting wines that are truly unique, have clearly defined styles and are at all times delicious. I sincerely hope you enjoy drinking them as much as the team here at the winery enjoyed making them.

Robert Mann

Senior Winemaker & Estate Director
Cape Mentelle Vineyards

UPCOMING EVENTS



A tradition since 1982, the Cape Mentelle International Cabernet Tasting commences with a tasting of 20 esteemed cabernets from the 2007 vintage and concludes with a stunning lunch served in the winery's tranquil native gardens.

This year's tasting showcases wines from the world's finest cabernet producing regions and includes stars such as Château Margaux and Château Cos d'Estournel from Bordeaux alongside the best of the Napa Valley, Tuscany and Australia. Margaret River will also be well represented having experienced another stunning cabernet vintage in 2007.

The tasting will take place in Cape Mentelle's historic cabernet cellar and feature insightful comments from senior winemaker Robert Mann along with guest speakers from the wine industry and media.

Following the tasting the cabernets will be paired with a fantastic four course long table lunch featuring fresh local produce prepared in a contemporary provincial style by Chef Russell Blaikie of Must Margaret River.

Whether you are passionate about great cabernet or simply enjoy the finest food and wine in the company of friends, the Cape Mentelle International Cabernet Tasting is a unique and exclusive event that is not to be missed. Tickets are \$440 per head. To register contact Charlotte at the winery - charlotte.dowden@capementelle.com.au or 08 9757 0817.

TERROIR

Terroir (pronounced tear-wah) is a word loaned from the French to express the sense of place or personality captured in the wine. A successful terroir wine would 'give away' its origin in its flavour and aroma. It is a difficult concept to translate to English. Put in mathematical terms:

TERROIR = land + climate + vines + people
(viticulture + winemaking)

Practically, the wines grown and made the same way from two different patches of soil, sometimes as little as metres away from one another, have a range of unique characters that differentiate one from the other. These differences can be in the aromas, flavour and texture and will be evident year after year.

Traditionally the Old World has had a monopoly on terroir. In Burgundy, a huge amount of weight is given to the concept of terroir, with wines made from vineyards separated merely by a fence demanding vastly different prices. Today, many New World wineries are adopting a similar focus, bottling and marketing 'single vineyard wines' with unique personalities.

At Cape Mentelle we see the impact of terroir on a small scale at our Wallcliffe vineyard where three blocks of Cabernet Sauvignon used to make our flagship wine each have unique characters year after year despite similar viticulture and winemaking. The blending of these three blocks into the one wine adds complexity while still expressing the terroir of our site.

Jim White, Viticulturist, Cape Mentelle Vineyards



WINE FOR FOOD

BY GREG DUNCAN POWELL



HUMAN BEINGS ARE STRANGE CREATURES. THE LONGING FOR FREEDOM IS STRONG IN THEM YET EVEN STRONGER IS THE URGE TO RESTRAIN THAT FREEDOM. SO WE HAVE THINGS LIKE MARRIAGE, SEATBELTS, BICYCLE HELMETS, THE FIVE DAY WORKING WEEK AND SILLY DICTATES ON WINE AND FOOD. THE WHOLE WINE AND FOOD-MATCHING THING HAS BECOME SO RIDICULOUS THAT IN THE INTERESTS OF CLARITY IT'S TIME TO RESTATE A FEW TRUTHS.

1. Wine is food.
2. Drinking wine with other foods is not a new concept.
3. Drinking wine that clashes with the food you're eating WILL NOT KILL YOU. It won't explode; it won't cause 3rd degree burns, or harm you in any permanent way at all. It will just taste weird.
4. Some wines are better with some foods than others.
5. If it doesn't taste right try something else.

As yet it is not illegal to drink the wrong wine with a meal, although that situation could change. A bill has already been proposed tentatively entitled 'The Consumption of Appropriate Liquors with Appropriate Foods Act 2010'. Until that bill becomes law, you can pretty much do what you like.

If that prospect is just a bit anarchic, and you'd prefer something a bit more analytical – even prescriptive – there are some general guidelines that if followed can make what you're eating and drinking taste a little bit better.

Use your senses

1. SIGHT

You can tell a lot about a glass of wine just by looking at it. Colour, clarity quality, power, age...all that stuff. It can also tell you what to eat with it.

Colour - The most obvious indicator and the oldest rule: white wine -white meat, red wine - red meat. It's the most basic tenet of putting wine with food and mostly it works. A piquant white goes much better with a bit of fish than a young red. But a bit of barbequed chook goes quite nicely with a young red. So don't get stuck on it.

Age – Like people you can tell the age of a wine just by looking at it. Older whites are more yellow or gold, older reds more garnet and less purple. The actual age in years is not important it's how old the wine tastes. As a general rule young wines go better with fresher less cooked food and older wines go better with food that's has been really cooked. Slowly braised beef and old shiraz is a classic example of how this phenomenon works.

2. TASTE

What we taste with our mouths is actually quite limited but the most important when it comes to drinking wine and eating food. The mouth registers sweetness, acidity, bitterness and saltiness.

Sweetness – Nothing can make a wine taste worse than when the food is sweeter than the wine. But unless you're American or into sweetened sauces and ridiculous condiments this should not really cause a problem - until dessert. In putting wines with sweet things make sure the wine is always sweeter than the food or the wine will taste thin and pissy. Overkill here is much more effective than underkill.

Acidity – Crucial to the equation – everyone has experienced the salad-dressing-makes-the-wine-taste-like-shit syndrome. To avoid this, the acidity in wine has to be greater than the acidity of what you're eating. No wine will go with a lemon, but a sharp white can take the place of a squeeze of lemon with a piece of fish.

Saltiness – Salt tends to cancel out acidity and bitterness, which means that salt is a great friend to wine. Really salty food goes quite well with highly acidic wines – olive tapenade and a sharp bubbly for instance. Equally, ballsy reds don't seem as ballsy when you're tucking into a slab of corned brisket.

3. TOUCH

Touch is the first sense that is activated when you put wine in your mouth. You first register temperature and if there's any fizz you soon become aware of that too.

Temperature – There are some simple rudiments to observe here - Cold food, cold wine eg fresh oysters on ice and a heavily really chilled dry white; if the meal is hot don't make the wine too cold or you won't taste it.

Texture – More important than most so-called experts think, texture can tie wine and food together in quite a beautiful knot. The fluffiness of champagne and a pillowy omelette; the unctuousness of liqueur muscat and glueyness of icecream...

Weight – Where weight or body are concerned opposites attract. They provide relief. Lightly weighted yet well-structured pinot noir is better with duck than something thick and meaty, and limpid dry whites are preferable to oily chardonnays when tucking into a fish rich in omega 3s.

4. SMELL

Smell is the most complicated sense and the one that wine tossers fuss about most, but in drinking and eating it's esoterica. Get the foundations and the frame up before you start fiddling with the furniture. That said there is some fiddling you can do.

Wine as a condiment – This relies on age-old flavour combinations. A peppery smelling shiraz with a scotch fillet or a lemony dry white with a piece of fish. It's simple but it really works.

Picking out notes – This is a bit trickier. It involves picking out a nuance in the wine and matching it up with a subtle flavour in the dish. Such as putting a red with a hint of liquorice alongside a dish flavoured by star anise; or drinking the bergamot scented pinot with canard à l'orange.

5. SOUND

Yes, sound can have a gastronomical impact - or at least get the juices activated. It works in two ways:

Auditory – The sound of a fridge door opening and closing followed by a champagne cork gently hissing out of the bottle's neck; the sound of the oven's fan-forced facility whirring away as the old cork is gently sighed from a bottle of well-cellared cabernet; the tiny click of a riesling bottle's screwcap twisting off as an oyster shucker's blade snaps the adductor muscle on a fresh crassostrea gigas; or the crack of a can of beer just seconds before the air-sucking whoosh of a gas-lit barbecue igniting...

Association – Some combinations just sound wrong - like the names of couples that just shouldn't be together. Tamsen and Wayne. Spencer and Jane – put Wayne with Jane and Tamsen with Spencer and everyone will live happily ever after. Food and wine is the same. Sausages and champagne. Cabernet and canapés. Reversing them is obvious but it's surprising how many trip up on this very elemental stuff.

There you have it. Five senses, five ways to help fit the wine to the food (or vice versa). If you're lucky enough to have a sixth sense, I'm sure that could be employed very usefully too. On the other hand if you want to ignore all this guff and drink shiraz with your snapper and chardonnay with your shanks, go ahead, you won't get arrested... yet.

Greg Duncan Powell writes about wine and drinks for MasterChef and Grazia and is the author of a number of books on food, wine and beer. The latest is Rump and a Rough Red published by Murdoch Books.



CAPE MENTELLE ACHIEVES ENTWINE CERTIFICATION



Cape Mentelle has long had a focus on protecting and enhancing the local environment of its home, Margaret River, in the southwest of Australia, located in one of the 25 globally declared biodiversity hotspots (chosen as such for the high number of endemic plant and animal species). We are pleased to announce that our environmental efforts have now been recognised with accreditation under the Winemakers Federation of Australia's newly launched Entwine program.

The program was designed to make it easy for both trade and consumers to identify wines that have been produced by a winery that maintains a high standard of environmental best practice and has shown a history of improving environmental performance.

To receive accreditation, winery and vineyard practices must be audited by a third party against a nationally recognised environmental standard. The audit examines practices where the risk of environmental damage is high.

To achieve accreditation a number of procedures were put in place both

in the vineyard and winery including Environmental Action Plans that were drawn up for each of the vineyards and that set out how the native bushland would be managed to enhance biodiversity while controlling pest plants and animals. Several other suggestions were tabled including diesel fuel tank bunding to limit fuel spill risks, vineyard water record keeping and environmental incident response procedures which the team has set about implementing.

With these procedures in place, Cape Mentelle passed the audit process and received the Entwine certification in February 2010. Cape Mentelle was only the fifth winery in Australia to receive the certification and the first in Western Australia.

As a result of the certification process, Cape Mentelle has been able to secure government funding to conduct several projects. At the Chapman Brook Vineyard, funding will assist with the fencing of a sensitive stream bank to protect native vegetation when sheep are grazed in the vineyard over winter. Secondly, funding was granted for an extensive winery energy use audit

that will identify areas for significant energy savings. The outcome will include a framework for maintenance and capital investment to maximise energy efficiencies in the winery, yielding both environmental benefits, reducing Cape Mentelle's carbon footprint and providing financial gains as well.

Jim White,
Viticulturist, Cape Mentelle Vineyards

2010 END OF VINTAGE CELEBRATION



Blair Elton

Vintage is a crazy time of year for Australian wine growers; the vineyard and winery teams are working around the clock, seven days a week from mid-February to mid-April making sure all the fruit is harvested and processed in optimal condition.

Here at Cape Mentelle, as at many other wineries, we invite trainee winemakers from around the world to join us during vintage to help with the extraordinary workload and gain experience at a premium Margaret River winery. This year was no exception with cellar hands from France, USA, South Africa, Portugal, Scotland and South Australia joining the vintage crew.

Spending 'vintage' at a winery is as much about the imported cellar hands immersing themselves in the traditions and character of the winery as it is about learning the terroir and winemaking techniques. So the Cape Mentelle winemaking team likes to ensure that our new members are included in their unique and beguiling antics such as beard growing, jam making and, of course, surfing.

Needless to say, the fervour of vintage comes with its stresses and strains as well as its moments of serendipity and joy, so when the last grapes of vintage are harvested there is a palpable sense of relief amongst the winery team. It is during those last weeks when the grapes are in and before the vintage hands head off to their next adventure that the winemakers' competitive spirits come to the fore.

As regular readers may know, one of Cape Mentelle's more recent 'traditions' is that no member of the winery team is allowed to shave from the picking of the first grape to when the last fruit is harvested. A consequence of this is much discussion on which hirsute male is sporting the finest beard. Thus the Cape Mentelle beard competition was born. This

year the hotly contested title was won by winemaker Tim Lovett. Keith Hawken won the novelty vote and Karl Maclean took out the new 'Facebook' online vote (with a lot of family members on Facebook!).

The next competition was the annual 'Jam Off' - a competition that includes all winery staff and offers a chance for the women on the team to redeem themselves for their underwhelming beards. This competition is taken particularly seriously by senior winemaker and estate director Rob Mann. Rob's commitment to succeed was rewarded with a win for his Fig and Cardamom seed creation, narrowly pipping (sorry) Karl Maclean for first.

But it's not just Cape Mentelle's winemakers that like to let off a bit of steam after a busy few months. Each year the Margaret River Inter-winery Surf Competition is held at Ellensbrook Beach, possibly the only contest of its sort in the world. Conditions were perfect for this year's event with a six foot swell, sunshine and light offshore winds greeting competitors. The Cape Mentelle team gave it their best shot finishing a creditable seventh overall (Voyager Estate won the title this year) with Blair Elton winning the prize for 'Best Manoeuvre'. Fortunately our team are better winemakers than they are surfers!



Clinton Jennings

BETTER WITH AGE?

“There is no pleasure worth forgoing just for an extra three years in the geriatric ward,” said John Mortimer, British author and inventor of the famous Rumpole character. And I couldn’t agree more.

So when I read on the tasting notes for the 2008 Cape Mentelle Wilyabrup Cabernet Sauvignon Merlot Cabernet Franc: “drink now to 2028,” I thought bugger that, there’s a hardly a moment to lose - and off came the screw cap.

Agreed, the ageing process can be beneficial for some things - but not many.

Certainly, wine and spirits can have long lives, quietly maturing. My own experience of an 1878 Seppelts Para Port did not disappoint. Nor will this CM wine at the age of 18, when, if human, it would be old enough to vote...

A few foods also do better with a bit of life experience, though not many. Conserves and preserves can be true to their names, up to a point. However, even the most robust pickled onion only has a limited life once in the jar before it softens and becomes flabby, just as most humans do.

Then there are cheeses, especially hard cheeses such as parmigiano reggiano and cheddar. A good hard cheese can improve after years of cellaring – or ‘affinage’. And what great companions these cheeses make with red wine, young or old, either au naturel or cooked into dishes.

There’s no doubt that when pairing a red with cheese, the hard, mature ones are the safest bet. While older, stronger, blue cheeses such as Stilton can leave a metallic taste in the mouth, I find that milder blues work well with reds.

Which brings me back to this 2008 Wilyabrup, a fine new breed from the Cape Mentelle stable. Perfect as a stand-alone wine, or with grilled meats, I found it works with this recipe for a pumpkin risotto with both blue cheese and parmigiano.

I hope you agree.

Ian Parmenter

PUMPKIN & BLUE CHEESE RISOTTO

Ingredients:

600 - 700g pumpkin, peeled and seeds removed

Sea salt

Extra virgin olive oil

1L - or so - chicken stock

1 small onion, peeled and chopped finely

2 cups Arborio rice

100g blue cheese, cubed (2 or 3 cms)

50g good parmigiano cheese, grated

1 Tbsp butter

Freshly ground black pepper

2 Tbsp finely chopped parsley

In advance: Cut the pumpkin flesh into 2½ - 3 cm chunks. Place in a baking tin and sprinkle with sea salt. Pour over a little olive oil and roast on the centre shelf of a preheated 200°C oven until the pumpkin is cooked and well browned. Keep the pumpkin warm until you are ready to mix it into the risotto.

Then: Bring the chicken stock to the boil and allow it to simmer over very low heat.

Fry the onion in a little olive oil in a large sauté pan over low heat, until it starts to brown. Add the rice and continue frying for 1 to 2 minutes, taking care not to burn the onion. Add a ladle of the stock and cook, stirring the rice constantly with a metal spoon. Continue to add the stock as it is absorbed into the rice, until the rice is cooked. It should be firm to the bite, but not chalky. The risotto should be moist and creamy.

Quickly stir in the blue cheese, parmigiano and the butter, then carefully fold in the cubes of roasted pumpkin.

Serve sprinkled with finely chopped parsley.

Serves 4



FROM THE CELLAR DOOR



You need patience with vines - from the time it takes to plant a vine to when quality wine grapes can be harvested is up to five years - but some parts of the wine business move a bit faster.

This year Apple released its Ipad (and you'd have to live in a cave not to know that) and the wealth of apps and its remarkable ease of use got us thinking.

There's nothing like meeting the people at the winery and getting the inside story from the cellar door team but sometimes guests just want to browse and seek out new information at their own pace.

At Cape Mentelle we like to keep our cellar door experience intimate and personal but we're also keen to keep up with the times so we are in the process of setting up a new Ipad that will be available at cellar door for consumers to browse tasting notes, wine reviews and even this newsletter. We'll load up some videos and images too, all of which visitors will be able to share with friends over the Internet.

We're really excited about the chance to add some more interactivity to the cellar door experience and hope to develop more content over the coming months as well as the long awaited e-newsletter for those who prefer that to the current printed version.

So next time you're in Margaret River swing by and have a play with our new toy while you're tasting all the great new releases.

SUMMER CINEMA 2010-11

We are delighted to confirm that the whispers of a high-profile screening partner to bolster our offer of the past two years are true! Cape Mentelle has teamed up with Luna Palace Cinemas, who operate four indoor and two outdoor movie-going venues in Perth, to deliver stunning high definition films in the winery gardens. Visitors to the Margaret River wine region this summer are in for a real treat with a smorgasbord of visual and audio entertainment.

We are thrilled to be building on past success with the prospect of screening Luna Palace's unique style of programming, representative of an exciting mix of art-house and quality commercial films.

Given the strong French connection at Cape Mentelle we are planning to screen some terrific French films. As well as screening some of the biggest arthouse hits that will be seen on Perth screens this summer, we will show some family-friendly films and your favourite commercial films. We are also very happy to announce that we will be screening a select number of operas from the New York Met and are currently in negotiations to screen ballet from the National Opera of Ballet in Paris.

As in previous years, guests will be able to relax on the winery lawns that slope gently towards the screen and enjoy a glass of Cape Mentelle wine along with a picnic before the movie, or perhaps take advantage of the winery's purpose built petanque lanes for a game of boules until darkness falls. Fine food and other beverages will also be available on site but licensing does not allow for BYO alcohol.

We also hope to bring you live music before the screenings twice a month throughout the season but these details are yet to be confirmed. Ticket sales and film information will be available on-line at www.lunapalace.com.au

It is going to be an exciting summer of films down in Margaret River with some surprises that we can't announce yet. We look forward to welcoming you to Cape Mentelle for a great season of film, food and fine wine.

LUNA PALACE CINEMAS

NEW RELEASES

Spring is a time for renewal and it certainly seems to be the case for Cape Mentelle this year with no less than 8 new vintage releases and 2 brand new wines leaving the winery between August and October.

The new vintages of Georgiana Sauvignon Blanc 2010 and Marmaduke Shiraz 2008 are now available and delivering their characteristic bright, fresh flavours and smooth, clean finish.

The 2010 Sauvignon Blanc Semillon release reflects another fantastic vintage, combining bright citrus flavours with a punchy and textural palate. In contrast, the 2008 Wallcliffe Sauvignon Blanc Semillon takes those quintessential varietal traits and wraps them in a fine veil of complex oak characters to create a multilayered and complex expression of the vineyard from which it is sourced.

The 2009 Chardonnay maintains the remarkable level of quality and refinement displayed by Cape Mentelle's recent chardonnay releases with the subtle use of oak adding spice and structure to an elegant palate. 2010 also sees the launch of a second chardonnay from Cape Mentelle - the 2010 'Brooks' Chardonnay is predominantly sourced from our Chapman Brook vineyard located about 15km south east of the winery. Released in the year of vintage it is a lightly oaked, fresher style than our classic chardonnay, displaying bright stone fruit and citrus characters and a

crisp, vibrant mouthfeel.

The 2008 vintages of 'Trinders' Cabernet Merlot and Shiraz hit the shelves in October while the 2007 Cabernet Sauvignon was released back in July. 2008 was another great year for the reds and the depth and intensity of the flavours in the Trinders and Shiraz testify to this. The fine grained tannins and soft, structural qualities of both wines are also notable. The 2007 Cabernet Sauvignon is a classic with the warm vintage producing dense cassis flavours and aromas and an elegant yet powerful palate.

In 2010 we also welcome a new cabernet-based wine to the Cape Mentelle stable. In recent years Rob and the team have been taking small amounts of fruit from a 35 year old vineyard in the Wilyabrup sub-region of Margaret River some 20km north of Cape Mentelle. Impressed by the unique qualities of the fruit from this area, the team was inspired to create the 2008 Cape Mentelle Wilyabrup. A blend of 75% cabernet sauvignon, 19% merlot and 6% cabernet franc this generous and smooth wine provides a genuine expression of a unique sub-region and provides another arrow in Cape Mentelle's formidable quiver of Bordeaux varietals and blends.

Some of the new release wines will only have a very limited commercial release but all are available from the winery.

REVIEWS



CABERNET SAUVIGNON 2007

Chris Shanahan,
Canberra Times, July 2010
5 stars

"Moët Hennessy Australia keep Cape Mentelle atop Australia's cabernet pinnacle. The 2007 is built on fine, concentrated, ripe varietal flavours, interwoven with sweet, cedary oak and firm but silk-smooth tannins. Mann says the fruits are from three blocks planted on the Wallcliffe vineyard in 1970 and a parcel from 35-year-old vines at Wilyabrup."



ZINFANDEL 2007

Huon Hooke,
The Sydney Morning Herald, May 2010
92 Points

"This is one of the best Mentelle zinfandels of recent times. Ironstone aromas plus hints of jam and wood among a complex array of aromas. Smooth, rich, savoury with drying tannins and lots of gravitas ... stacks of flavour and character."



CHARDONNAY 2008

Huon Hooke,
Australian Gourmet Traveller Wine, April 2010
96 Points – 5 stars

"Fresh nutty, mealy fruit aromas with a hint of funk. Youthful yet complex flavours fill a soft, gentle, light-to medium-bodied palate with just enough richness and a long carry."



'TRINDERS' CABERNET MERLOT 2007

Ray Jordan,
West Australian, February 2010
94 Points

"Just superb. Leafy perfumed notes of mint and cedar with a deeper layer of black currant. The palate offers a supple generous blend that carries effortlessly to a very long finish. Now this is cabernet merlot with some real class."

A NEW DAY AT CAPE MENTELLE

Cape Mentelle's pursuit of perfection, via the refinement and evolution of its wines and their presentation, has continued relentlessly since the release of our first wines in the mid 1970s. Back in the '70s Cape Mentelle was making a Chenin Blanc; for a while we tried our hand at Pinot Noir; there was even a time when we made Riesling. Cape Mentelle Shiraz used to be called Hermitage; and it wasn't until 1985 that we started making Chardonnay, a wine that is now a mainstay of the portfolio.

In the midst of this continuing evolution certain elements have remained the same. Cabernet Sauvignon and Zinfandel have always been a part of the Cape Mentelle story. So it has been with our labels - while trends and fashions have changed and we have developed our presentation accordingly, certain elements of the label remain consistent. The Cape Mentelle treeline image has grown, just as the trees it represents have grown, but its presence has always been a defining part of Cape Mentelle's identity.

For the launch of the latest vintages of Cape Mentelle wines we have undertaken perhaps the most thorough review of our packaging for the last 20 years. The new Cape Mentelle labels are designed to provide clear differentiation between the three 'tiers' of wine we produce. The Sauvignon Blanc Semillon and 'Trinders' Cabernet Merlot, along with the new 'Brooks' Chardonnay, feature a classic label with a rich watercolour style treeline.

Our premium wines, including Chardonnay and Shiraz, are resplendent in stylish new livery touched with a warm summer's glow. By clearly identifying these two different tiers of wine we hope to make it easier for Cape Mentelle fans and newcomers to identify the particular wine they are after.

While the recently released 2007 Cabernet Sauvignon is adorned with our current label, in 2011 the Cabernet 2008 will hit the shelves with stunning new packaging that truly reflects the value of this iconic wine.

Each of the new labels displays an updated vision of the classic Cape Mentelle treeline along with a revised Cape Mentelle logo inspired by the labels of Cape Mentelle's first 20 years. This bold and confident representation of our brand sets the tone for another 40 years of expressive and innovative winemaking that captures the unique spirit of our Margaret River home.



SAUVIGNON BLANC
SEMILLON



CHARDONNAY



WALLCLIFFE



CABERNET MERLOT
'TRINDERS'



SHIRAZ



WILYABRUP

MENTELLE AMBASSADORS



The efforts of Margaret River locals, Margaret & Graham Sargeant, to become official 'Mentelle Ambassadors' are to be applauded...and awarded full marks for creativity! On a recent trip back to the 'homeland', Margaret & Graham were sure to pack a bottle of their favourite Cape Mentelle wine to wash down the side of bacon they knew would be theirs...but now, let us start at the beginning...

Margaret & Graham's trip was specifically to the town of Dunmow in Essex where two things awaited them – 1) a dear bunch of friends and family ready to throw a party in celebration of the couple's golden wedding anniversary; and 2) the ancient tradition of 'flichting'. The traditions states that a married couple, having been married for at least twelve months and one day, can declare to the town squire that they have had "no brawls or contentious strife, no offensive deeds or words,

no nuptial transgression and have not wished themselves 'unmarried' during that time" and they will win themselves a flicht (which is a side of bacon).

Candidates for the 'flicht' are interrogated in front of a jury of 6 bachelors and 6 maidens. The 'flicht trial' used to be an annual event and is even mentioned in Chaucer's Canterbury tales. In these more modern times (and bearing in mind the scarcity of maidens in Essex) it is held every four years and has become something of an international event. The last trials held in 2008 were won by a couple from Nashville (and there were three other American couples entered!).

What a fine way to celebrate one's golden wedding anniversary we say! And as the Flichting tradition reminds us... 'For this is our custom at Dunmow well known, though the sport be ours the bacon's your own'.

Anyone can be part of Cape Mentelle's diplomatic efforts. Next time you are in a remote or exciting location just take a photo (high resolution please) of you or someone you love with a bottle of Cape Mentelle wine. It could be Zinfandel in Zaire, Shiraz in La Paz or Cabernet in Mandalay. Then send the photo to our Editor. Email entries to: charlotte.dowden@capementelle.com.au.

We will publish the best and most intriguing photo and the winning Mentelle Ambassador will receive a FREE mixed case of Cape Mentelle wine (within Australia). All entrants will receive a CM T-shirt.

OUR MAN FROM FRANCE

It's all hands on deck at vintage time, and any extra hands are always appreciated, so when Louis Caillard landed at Cape Mentelle during the 2010 vintage he was warmly greeted and quickly put to work.

Hailing from Bordeaux and holding a masters degree in agriculture, specialising in viticulture and winemaking, Louis is of course more than simply 'another pair of hands'. Louis' internship at Cape Mentelle (he will be part of the team for 16 months) has been facilitated by the 'VIE program', a French International Internship that 'enables French companies to send young graduates for a professional experience abroad'.

Louis is working as a vineyard technical assistant at Cape Mentelle and describes the experience so far as 'a good balance between the good atmosphere of France and the efficiency of California' (where Louis worked previously).

Says Louis, 'People at Cape Mentelle really trust each other which has given me the chance to accomplish things I could not do elsewhere. This enabled me to become quickly involved in all aspects of the position. We always exchange points of view and personal experience, which makes work much more interesting and efficient.'

Louis has settled nicely into a house on one of the Cape Mentelle vineyards and his French cooking (in particular his cassoulet) has made him many friends within the Cape Mentelle team. He is looking forward to a Margaret River summer when he plans to master surfing.



Cellar Door Open Daily from 10.00am to 4.30pm
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