

MENTELLE NOTES

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Cape Mentelle Wallcliffe Sauvignon Blanc Semillon is a singular wine, according to Ray Jordan.

West Side Story

West Australian wine writer Ray Jordan reports on the recent vertical tasting of the timeless Cape Mentelle white blend.

Since its first release in 1999, *Cape Mentelle's Wallcliffe Sauvignon Blanc Semillon* has been a controversial and certainly polarising wine. The strongly white Bordeaux influenced blend has also been one of the most distinctive and individual white wines from Margaret River, providing a strong point of difference from the regions's traditional fruit-driven blends.

A recent vertical tasting of each of the releases (apart from the 2000 and 2001 which were not available) highlighted the white Wallcliffe's special personality while also demonstrating its striking individuality, where vintage and winemaking tweaking and experimentation have clearly played such important roles.

In the early releases of the Wallcliffe, the influence of the winemaker was as profound as the quality of the fruit. Yet at the same time the seasonal impact on vintage also showed through. In fact, vintage probably did as much as anything to explain each of the wines.

For instance, the 2002 from a very cool vintage still belied its 16 years age, displaying remarkable freshness and balance, while just beginning to be impacted by secondary ageing

characters. Likewise, the equally cool 2006 where the almost pristine fruit still seemed to indicate little if any wild yeast in the fermentation.

The 2005, another cracking vintage, was still bright and fresh while showing the compelling combination of fruit quality and clever winemaking. Then there was the totally wild and funky 2008, which was probably the most winemaking influenced wine in the

'...subtle and not-so-subtle influences have made the Wallcliffe such a fascinating and exciting wine.'

line-up, but which will ultimately take its crazy individual qualities into another zone.

Among the rest was a rollercoaster ride of vintage, winemaking, varying wild yeast and oak use and all sorts of little subtle and not-so-subtle influences making the Wallcliffe such a fascinating and exciting wine.

The tasting took me through to the current release 2015, a wine that also marks the

beginning of a distinct departure from the previous approach.

Cape Mentelle Technical Director, Frederique Perrin Parker, says the Wallcliffe is one of her favourite wines to make because it allows the opportunity to experiment and explore different techniques. Reinforcing this is her comment that the Wallcliffe is still very much a work in progress.

The first thing that sets the new wines apart is the departure from wild yeast fermentation, although the current 2015 still contains a small amount of wild yeast ferment, a legacy from prior vintages.

'Our aim is to choose the best batches of sauvignon blanc and semillon and to make them shine,' she said.

'Wild yeast seems to suit our other wines perfectly, such as chardonnay, but here we want to feature the essential qualities of sauvignon blanc and semillon, which we believe is best achieved without wild yeast.'

These days the winemaking team is settling into a pretty simple approach to making this wine. After machine harvesting, the fruit is lightly macerated on skins before pressing and fermentation in a mix of specially selected Bordeaux barrels. About 20% of the wine goes into new oak and the remainder into a mix of stainless steel and a concrete egg.

A further difference is that the wine is not stirred during its entire 10 months on lees, which is designed to introduce modest lees character, in order to retain and express the best qualities of the fruit.

The newly released 2015 is a beautiful wine

but still very young – as you would expect. At the time of the initial tasting it was tightly closed and is only now starting to reveal itself. It will be a wine to watch over the years!

Ray Jordan is best known for the annual West Australian Wine Guide and co-authored The Way We Were. An extract appears on page six in this issue of Mentelle Notes.

New Releases



We are delighted to offer a quintet of new releases for your enjoyment. These wines are available to members of the Cape Mentelle Wine Club – and at the Cellar Door. If you have any queries about the selection, please contact the knowledgeable and helpful Cape Mentelle staff.
T: 08 9757 0888 or
E: info@capementelle.com.au

CAPE MENTELLE ROSÉ 2017

A wine made for the pure pleasure of sharing. 'The nose is an explosion of fresh fruit, with enticing raspberry nectar, estery aromas of wild berries and exotic fruit. The palate starts with a burst of strawberries and cream with a touch of zesty cassis and melon citrus notes. A round voluminous mouthfeel.'

CAPE MENTELLE WALLCLIFFE SAUVIGNON BLANC SEMILLON 2015

Quality estate grown fruit selected to perfectly showcase terroir and vintage expression. 'A refined nose displaying a bouquet of frangipani, orange blossom and almond. The distinguished and well-structured palate starts with a creamy texture reminiscent of fresh fruit tarts, featuring stone fruits lifted by notes of lemon sorbet.'

CAPE MENTELLE CABERNET SAUVIGNON 2015

An exceptional terroir wine with strong regional identity and the structure and fruit intensity to improve with extended cellaring. 'Intense ripe red fruit aromas captivate with notes of white caramel, vanilla and peppercorns, along with a subtle hint of smoky oak and dark cocoa. Smacks of ripe plums, black and red cherries on the palate,

followed by hints of licorice and forest floor. The fine tannins combine perfectly with the fruit intensity and balanced acidity to provide attractive mouthfeel and length.'

CAPE MENTELLE SHIRAZ 2015

Powerful elegant wine – bold and precise and truly varietal in its expression. 'Intense aromas of dark cherry, sweet spice, cloves and licorice. This hearty wine has powdery elegant tannins supporting layers of flavour from dark fruits to savoury jus, finishing with cacao and cigar notes.'

CAPE MENTELLE ZINFANDEL 2016

With opulent fruit, long supple palate, focused tannin and length, this Zinfandel claims its Croatian origins as well as its American inspired viticulture. 'Inviting at the first whiff, the complex nose opens to intricate spice and oak characters that magnify the unmistakable, ripe varietal zin fruit notes. Flavours develop from 'yummy' fruit sweetness to satisfying intense complexity.'

Musts

LANGTON'S CLASSIFICATION VII ROADSHOW

SEPTEMBER – 1st Sydney, 5th Melbourne, 7th Canberra, 12th Adelaide, 16th Perth, 19th Brisbane
www.langtons.com.au/events

OPEN DAYS (LES JOURNÉES PARTICULIÈRES)

12 – 14 OCTOBER 2018
Join in unforgettable behind-the-scenes visits at Cape Mentelle.
Details: info@capementelle.com.au

JAMES SUCKLING GREAT WINES OF THE WORLD – ASIA 2018

HONG KONG – 2 NOVEMBER 2018
BEIJING – 5 NOVEMBER 2018
www.jamessuckling.com/event/great-wines-world-asia-2018/

DECANTER SHANGHAI FINE WINE ENCOUNTER

17 NOVEMBER 2018
RITZ CARLTON PUDONG
www.decantershanghai.com/en/



Our Cellar Door is always open...

Wine Club News

Our inaugural wine club **Mentelle Collection** offer has proved extremely popular and is now fully subscribed. In response to that demand we are pleased to announce the launch of a new wine club offer – **Mentelle Explorers**.

You are invited to become a **Mentelle Explorer** and discover some of Cape Mentelle's more audacious releases. Your vinous adventures can start as soon as you are ready; tempting limited edition releases await! Every **Mentelle Explorer** pack will showcase a vertical selection of three consecutive vintages of a featured wine.

The first **Mentelle Explorer** pack includes single bottles of:

- Cape Mentelle Shiraz 2013, 2014 and 2015
- Cabernet Sauvignon 2015
- Wallcliffe Merlot Petit Verdot 2015
- Semillon 2016 (a singular release of this 100% barrel-fermented wine)

For an annual subscription of \$600, **Mentelle Explorer** club members receive two winemaker selected six-packs a year, with tasting notes, sent freight free to a nominated Australian address.

All wine club member's credentials can also be used to shop online directly with our Cellar Door and are eligible for the Wine Club Saving of 15% on all purchases.

www.capementelle.com.au/Wine-Club

Shop Online

The Cape Mentelle website is now open for all of your direct wine orders. All 12 bottle purchases attract a 10% saving and are shipped freight free.
www.capementelle.com.au/Wines/Buy-Wine

Red Letter Day

Huon Hooke recounts the highlights of the 35th Cape Mentelle Cabernet Tasting, held in Margaret River.

Pic: : Frances Andrijic



Huon Hooke hazards an informed guess.... encouraged by Estate Director, Cameron Murphy.

It was a special occasion: 35 years since the first Cape Mentelle International Cabernet Tasting, and it took place during the celebration week marking Margaret River's 50th anniversary as a wine region.

As if we participants needed any reminder of how great a region Margaret River is for cabernet sauvignon, but Perth wine man John Jens was handing around a startling analysis he'd done of the region's performance in recent wine shows.

It showed Margaret River cabernets had won trophies at 21 of the 35 capital-city wine shows of the last five years. That's an

extraordinary statistic, all the more so because no fewer than eight different brands had shared the spoils.

the 21-wine line-up. And the region as a whole dominated the tasting.

Now, I've lost count of how many Cape Mentelle Cabernet Tastings I've attended, but it's quite a few, in Sydney as well as at the winery, but I've never known Margaret River wines to put up such a dominant showing. I think it's a sign of the times.

Up against the 11 Australian wines – eight of which were from Margaret River – were four wines from Bordeaux, three from Napa Valley, two from Tuscany and one from China (LVMH's big-ticket wine from the Yunnan province, Ao Yun).

Cape Mentelle wasn't one of them, of course, as it doesn't enter wine shows, although its achievement of winning back-to-back Jimmy Watson Trophies at Melbourne in the 1980s is indelibly printed on the memory.

This year's Tasting was serendipitous in several ways. On my tasting-sheet, and many other people's, the Cape Mentelle wine topped

The subject vintage, 2014, was a ripper in 'Margs', and Napa Valley was outstanding, while Bordeaux was excellent but not outstanding, and Tuscany below average to mediocre. Both of the Italian wines reflected the vintage's reputation, while two out of three Californians were great and three of the four Bordeaux were superb.

The wines were scrambled and tasted 'blind' in three brackets of seven. To keep us honest, as always, wine writers including

Jancis Robinson MW, Joe Czerwinski, Nick Stock and yours truly were asked to comment on the wines before the big reveal.

I cheerfully admit that I, and a certain British lady wine writer, and probably others, thought the Cape Mentelle to be a First Growth. It's a wine of terrific concentration, ideal ripeness, and wonderful harmony. Xanadu Reserve was hot on its heels, while Domaine de Chevalier, Vasse Felix Tom Cullity, Spottswode, Penfolds Bin 707 and Deep Woods Reserve all rated as exceptional with me.

Also scoring gold-medal points from me were Leeuwin Estate Art Series and Cullen Diana Madeline; Newton and Chateau Pichon Baron but a hair's breadth behind.

There is no doubt in my mind that the best of Margaret River is today as good as the best of anywhere else when it comes to cabernet sauvignon and cabernet blends. Notwithstanding style differences, of course.

In times past it was easier to play 'spot the Aussies'. They were more fruit-driven, bolder and more straightforward, and the Margaret River wines often showed overtly herbaceous aromatics. Bordeaux often had a touch of something funky that added extra character, brett perhaps, and the brett could be subtle or overt.

These days the wines of Bordeaux show much riper fruit than at any time in the past, except for extraordinary years; they are cleaner and display more purity. This could be partly due to increasingly rigorous selection, which today often includes high-tech grape-sorting machines that reject anything except perfect grapes.

Who was it who said beauty is about imperfection? I sometimes have a sneaking feeling that this is becoming an issue with high-end wine. The logical end result would be that cabernet-based wines from whatever source all taste much the same. In our quest for ever-higher quality we may lose whatever it is that gives wine individuality and specialness. I hope that never happens.

Huon Hooke regularly publishes his vinous thoughts in www.realreview.com, Sydney Morning Herald and Gourmet Traveller Wine.

CAPE MENTELLE INTERNATIONAL
CABERNET TASTING 2018
16 NOVEMBER 2018
Tickets on sale mid-July from
www.gourmetescape.com.au



CELLARING NOTES

The winemaking team has again taken on the task of a retrospective review of multiple vintages of cellar-worthy Cape Mentelle wines. These notes represent their unexpurgated frank assessments of four flagship wines, three reds and one white – intended to guide you in the careful management of your Cape Mentelle collection.

Your favourite wine may have scored a lower rating than you expect. Rest assured we do open extra bottles if a wine seems not to be showing as we expect, but ultimately these notes are a fearless assessment of each wine in the glass on the day. No ratings are based on prior tastings or reputation – meaning we are tough and true markers! We hope you find these Cellaring Notes useful in maintaining your precious cellar.

Our Star System ★★★★★ Outstanding ★★★★★ Excellent ★★★ Good ★★ Moderate ★ OK

VINTAGE		RATING	CELLARING TERM
	Chardonnay		
2008	Rockmelon and pear on the nose. Honey underlining blackcurrant leaf with hints of minerality. Earthy finish.	★★★★	Drink Now
2009	Nectarine, cashews on the nose. Gentle oak integration, creaminess. Refreshing soft acidity. Grilled peaches. Harmonious balance.	★★★★★	Drink Now
2010	Wafts of smoked cheese. Toastiness and spice from mild oak influence. Lingering ripe pineapple acidity, richness. Bosch pear tarte tatin on mid-palate. Subtle creamy texture.	★★★★★	Now – 2019
2011	Grapefruit, pineapple balanced by toasty oak and marzipan. Lemon curd and pear flavours persist and lead to a long and chalky bright finish.	★★★★	Now – 2020
2012	Lime, pear and grapefruit complemented by hints of gun flint and marzipan. Chalky acidity leading to great persistent flavour. A fruit-driven elegant wine.	★★★★★	Now – 2023
2013	Intense and powerful with peach and pineapple flavours balanced by subtle spicy vanillan oak. Creamy texture carrying the fruit flavours to a long zesty finish.	★★★★★	Now – 2023
2014	Very expressive nose with apple and pear compote, cinnamon toast and roasted fig. Flavours of crusty bread, Granny Smith crisps, grapefruit, almond and pecan. A very long-lasting finish.	★★★★★	Now – 2026
2015	Intense characters of watermelon, ripe peach and apricot well supported by oak imparted vanilla biscotti notes. Rich generous palate displaying stone fruit, dried apricots, frangipane and brioche. Closes with cashews and toasty oak spice with nuances of preserved lemon.	★★★★★	Now – 2032
2016	Intense aromas of candied melon, orange zest, apricot jam and frangipane with sweet, warm spices and vanilla hints. Generous palate, offering flavours of stone fruit interlaced with caramelised breadcrumbs and toasted brioche. A long rich finish.	★★★★★	Now – 2025
	Wilyabrup Red		
2008	Dark fruit aromas of plums and mulberries enriched with violets, cocoa and black olive. Great density and creamy palate offers black currants, ripe plum and licorice with fine silky, lingering tannins.	★★★	Now – 2028
2009	Fragrant wild herbs, tobacco and rich couverture aromas complement plush ripe brambly berries. Velvety generous palate displays inky bright intense fruits including satsuma plums and cassis, with fine cedary oak adding great length and vitality.	★★★★	Now – 2029
2010	Satsuma plums, black currant, cherries and dark chocolate combine with hints of fresh leather and violets. A full, rich round wine with bright expressive flavours of mocha, currants, cedar and nutmeg leading to a savoury, rich long finish.	★★★★★	Now – 2030
2011	Perfumed aromatics of satsumas, red currants, cherries and dark chocolate combine with hints of dried herbs and violets. Medium to full-bodied with bright expressive flavours of mocha, currants, cedar and nutmeg leading to a velvety mouthfeel and rich, long finish.	★★★★★	Now – 2031
2012	Aromas of Dutch cocoa, tobacco, plums and black currants with hints of violets and mint. A deeply flavoured intense wine with abundant ripe plums, currants and licorice balanced by touches of tobacco and chocolate. Long elegant finish.	★★★★★	Now – 2040

Recommended Cellaring Duration *Regular Cape Mentelle imbibers will note that these Cellar Notes offer suggested 'use-by' periods. Rest assured there is no haste for some of the younger wines, which have a projected lifespan extending to 2045.*

VINTAGE		RATING	CELLARING TERM
	Zinfandel		
2008	Sweet luscious blackberries and ripe currants combine with a spicy array of cinnamon, nutmeg and anise. Dark chocolate and fragrant violet enhances the intensity. A rich, soft, textural and powerful palate evokes dark berries and Cherry Ripe with fine powdery tannins.	★★★★★	Now – 2025
2009	Prunes, black currant, aniseed, dark chocolate and roasted coffee. Inky, rich and full-bodied with ripe black fruits complemented by delicate savoury cinnamon spice. Intense fruit balanced by subtle oak; great length and fruit clarity.	★★★★★	Now – 2029
2010	What an amalgam! Ripe plums with chocolate, allspice, cherries, juniper and tobacco. Add mulberry, rhubarb, summer pudding and cinnamon. Opulent and rich with savoury spicy tannins balanced by vibrant red fruits, and a long palate.	★★★★★	Now – 2030
2011	Imagine dark plums, aniseed, cinnamon, vanilla and lanolin. Add rich intense flavours of licorice, blackberry jam, dark chocolate and cherry. Strong core of natural acidity, tight palate and linear with a touch of vanillin oak adding impressive length and complexity.	★★★★★	Now – 2031
2012	Ripe berries, plums and rhubarb with Cherry Ripe and a hint of tobacco. Opulent and rich with cherries, plums and cinnamon. Powerful with a savoury tannin frame and long silky palate.	★★★★★	Now – 2031
2013	Red currants and raspberries, pepper and dark caramel. On the palate, crunchy red cherries and Asian spices, star anise, developing into warm mocha notes carried by a graphite edge and fine savoury tannins.	★★★★★	Now – 2030
2014	Spicy and aromatic aromas reminiscent of cracked pepper and cardamom. The palate opens with a burst of fruit, fresh and jammed, followed by serious vinosity and savouriness.	★★★★★	Now – 2028
2015	Intense, bright, ripe, red fruit flavours. Opulent balanced palate: big and rich with smooth silky, chocolatey flavours and mellow tannins. Long finish with notes of coffee and spiced pannacotta.	★★★★★	Now – 2028
2016	'Yummy' opulent fruit sweetness evolves to intense complexity framed by long supple but focused tannins giving the wine serious direction and exceptional length.	★★★★★	Now – 2030
	Cabernet Sauvignon		
2007	Vanilla bean, hints of oak, rose petal, rosemary and violet aromas. Chalky limestone, oaky but gentle mouthfeel. Very refined tannins. Nice heirloom tomato acidity. Lifted and fragrant. Delicate.	★★★★★	Now – 2035
2008	Fruity yet earthy nose. Paprika, cayenne pepper, smoky red capsicum. Full-bodied and velvety. Flavours of black currant and blueberry pie. Great complexity. Smoky and spicy. Shows vivacity.	★★★★★	Now – 2037
2009	Black currant, blackberries, and red capsicum. Ripe red fruit on the palate. Fine complexity and well-integrated structure.	★★★★★	Now – 2037
2010	Very expressive displaying the warmth of the vintage: red currants, elegant on the nose, lifted with rose petal, crushed tomatoes. Savoury palate with bay leaf, smoky red capsicum, refined elegant tannins. Leaner cabernet style.	★★★★★	Now – 2040
2011	Complex balanced amalgam of inky black currants, thyme and aniseed with subtle oak influence. The palate is rich with great drive and intensity combining a vibrant mix of dark berries and wet slate. Velvety tannins lead to a long cool mineral finish.	★★★★★	Now – 2035
2012	Complex deep nose with aromas of black currant, violets, wet slate, cacao and wild thyme. Intense power with concentrated marriage of red and black currants and licorice. Structural tannins provide a perfect balancing frame.	★★★★★	Now – 2040
2013	Bay leaf and thyme on the nose, opening to intense ripe cassis, black pepper and smoky notes. The palate explodes with red currants, hints of clove and juniper berry. A mineral backbone leads to a fresh finish. Savoury fine tannins.	★★★★★	Now – 2038
2014	Delicate and focused but the palate packs a punch for its age. Displays aromas of dry bay leaf and tobacco, plus serious black cherry jam complemented by upfront tannins, which meld with supple hints of warm cocoa bean and mocha.	★★★★★	Now – 2040
2015	Opens with ripe red fruits and aromas of caramel, vanilla and peppercorns, and subtle smoky oak and cocoa nibs. Bright attack of plums, black and red cherry leading to nuances of smoky oak, licorice, wild game and forest floor. Well-balanced acidity, beautiful mouthfeel and great length.	★★★★★	Now – 2045

Early Daze

Peter Forrestral co-author of The Way It Was introduces an exclusive extract, including a cameo reappearance by Tim Winton, from the book that charts the trials, triumphs and some tall Margaret River pioneering tales.

Pic: Denise Winton



Tim Winton – Western Australia's finest.

This extract about the early days at Cape Mentelle's Cellar Door is illustrative of the approach used in writing this history of the Margaret River region. Carefully researched, with lively anecdotes and personal storytelling, the book details how the winery became established as a regional icon.

When we started documenting the story, we thought we had a good grasp of what had happened. What was revealed by our dogged detective work surprised both us and the founding Hohnen family.

I questioned David Hohnen's time at Fresno State College. 'So, you had access to a five acre block (from the College's 140-acre vineyard).' 'You can't say it was a 140-acre vineyard. I might be wrong.' So we asked them. Correspondence with the university library revealed a wealth of detail of what had happened half a century ago. And David was right: it was 140 acres.

David later approached the authors saying, 'I know the book is about to roll off the press but you have to change all the dates. I got them wrong: they should have been a year earlier.' But we told him to relax.

The book clarifies what really happened; and forces a re-evaluation of the role of John Hohnen in getting things started; in Mark Hohnen's financial wizardry, which made the winery's growth possible. Cape Mentelle was different from most of the other early Margaret River wineries in that it was always a corporate entity rather than a family business – driven by the spirit of the Hohnens.



Cape Mentelle Cellar Door today.

THE WAY IT WAS

THE CELLAR DOOR

'From its inception Cape Mentelle has been Margaret River's quintessential cellar door, with rugged jarrah and marri gums standing tall over its rammed earth façade. The tranquil bushland setting, with well-trimmed lawns and restrained native bushes, puts the focus squarely on tasting Cape Mentelle wines.

Mark Hohnen comments: 'David (Hohnen) understood very quickly the power of the woman's palate. It rocked us when we started the cellar door to realise the real decision-maker (when it came to buying wine) was the woman. David got an old tractor and built a kids' play area and had a colouring competition at cellar door. He was the first to acknowledge that if the kids are happy, the parents are happy, and the wife will push the husband to buy something.'

In the early days they didn't realise a licence was necessary to offer tasting samples to the public. Some tables were set up across the front door, the bird nets were rolled up on the side verandah, where they were selling glasses of wine.

Author Tim Winton was an occasional visitor to the cellar door in those early days.

He once wrote in *Mentelle Notes*:
Finally, we approached the pretty rammed

earth buildings at Cape Mentelle in our overalls (sequined as they were with fish scales) and nervously stepped inside. There were a few sippers and gobbers and a short line of bottles on the bench.

We weaved our way through the Panama and moleskin crew and began working our way meekly in the direction of the 1981 Zinfandel. Needless to say, we spat nothing and found cause to try more than once, just to be fair. We rolled our eyes at each other like cows in deep grass. We murmured, we moored and shuffled.

We blew a week's rent and a fortnight's petrol money on a case of the stuff. Seventy-four bucks! My wife counted the crumpled notes onto the counter, her teeth black and blue with tasting, and I humped the case to the car, hoping for a glimpse of Mr Hohnen perhaps drifting among the tourists, regally accepting praise and glory due him, hands clasped behind his back like Phil the Greek. No show. Still we had a real live case of our wine in the boot and a week's holiday ahead.'

The Way It Was by Peter Forrestral & Ray Jordan (Margaret River Press)
Available from www.margaretriverpress.com

Tim Winton's latest bestseller is *The Shepherd's Hut* (Penguin Books)

Vintage 2018

As seasons go, the latest has to be up there with the All-Stars. After a typical and slightly wet Margaret River winter, which topped up soil moistures, we moved into a temperate growing season with low rainfall. The low intermittent falls continued into the harvest period, with the moderate temperatures minimising vine stress. A perfect year for our dry-grown vines!

The harvest dates were spot on average, starting with the first-pick zesty sauvignon blanc at Chapman vineyard, and closing off on 21 April with the micro-selection cabernet sauvignon from the Wallcliffe vineyard. And happy days – virtually no disease pressure.

The sauvignon and semillon are racy and intense, the latter channelling lemon and figs; but the real star is chardonnay – golden, ripe and explosive flavour with structural acidity to guarantee longevity.



The reds please just as much. Shiraz is ripe with good structure, while cabernet and the other Bordeaux varieties are showing massive concentration. The anthocyanin levels are the highest ever recorded since the ground breaking micro-selection research commenced four years ago. So intense are these 2018 cabernets, that the maceration intervals have been halved, down to 55 days on skins. Expect long-lasting, lip-smacking elegant reds from 2018! A year for the almanac.

Eat In with Anna Gare

There's nothing I love more than warming up with a nice slow-cooked piece of beef brisket. At half the price and double the flavour of more fashionable beef cuts, when slow-cooked with some delicious red wine, the cooking aromas tantalize, torment and seduce any hungry hollow-legged family into a frenzy! At our house it is compulsory to also enjoy the remaining cooking wine, aka *Cape Mentelle Shiraz 2015* with dinner.

Pic: Nic Duncan



BEEF BOURGUIGNON

Serves 4

Ingredients

- 1.2kg brisket, cut into 5-6cm pieces
- 2 tbs plain flour
- 2 tsp paprika (optional)
- salt and pepper
- 4 tbs olive oil, for frying
- 2 tbs butter
- 200gms smoked bacon, sliced
- 4 cloves garlic, sliced
- 2 sticks celery, finely chopped
- 2 cups *Cape Mentelle Shiraz*
- 1½ cups beef stock
- 1½ cups water
- 2 tsps tomato paste
- splash Worcestershire sauce
- thyme sprigs
- 2 bay leaves
- 12 brown baby onions
- 12 baby potatoes
- 400gms medium-sized mushrooms
- 1-2 bunches baby carrots
- fresh parsley, finely chopped

Method

- PREHEAT** oven to 160C° fan-forced
- COAT** brisket pieces in flour, salt, pepper and paprika
- HEAT** 2 tbs of oil with butter in large casserole, gently fry beef until lightly golden.
- ADD** bacon, garlic and celery. Lightly fry until soft.
- ADD** red wine, increase heat and bring to the boil, stirring to combine flavours.
- STIR** in stock, water, tomato paste, Worcestershire sauce, thyme and bay leaves.
- COVER** with tight-fitting lid and bake in pre-heated oven for 1.5 hours before adding baby vegetables.
- FRY** whole baby onions in a small pan with remaining oil until golden.
- ADD** onions, potatoes, mushrooms and carrots into the brisket pot. Cook for another hour or until meat and potatoes are tender.
- SERVE** in big bowls, sprinkled with parsley.

David's Order

David Hohnen AM was taking orders for racks and ribs at his Farmhouse butchery when *Mentelle Notes* called to congratulate him on his Queen's Birthday Honours Order of Australia – for significant service to oenology, development of the Australian wine industry and promotion of Margaret River. Just another 'aw-shucks' moment for the humble founder of Cape Mentelle.

It might have taken over 30 years but it is very fitting that David be recognised for his career-long contribution to Margaret River wine, and in more recent time to the development of the region's food culture.



Pic: Colin Murry, The Australian

David and the Hohnen family were pivotal Margaret River pioneers cultivating vineyards from farmland back in the 1970's. The first Cape Mentelle wine was released in 1976. Later two of David's cabernets won the back-to-back Jimmy Watsons in 1983 and 1984, that put both the winery and Margaret River firmly on Australia's red wine radar.

About the same time David's head turned towards New Zealand, sparked by a couple of Kiwi winemakers who popped into the CMV cellar door leaving 'thank you' bottles of Marlborough sauvignon blanc. The boundlessly energetic West Aussie winemaker soon had a vision – that became the global wine brand success – Cloudy Bay.

These days you will most likely find David helping produce smallgoods at his now enterprise, The Farmhouse, purveyor of locally reared lamb, pork and beef. He is a regular figure too, wearing his signature cloth cap, at the Margaret River Farmers' Market.

When asked about Margaret River's future David remarked, 'With a third generation of winemakers we've got a culture of wine... I think that's really positive. I see a younger generation of winemakers turning their backs on what I once saw as way too much science in winemaking. I love what they're doing.'

Hats off Dave! We love what you did for Cape Mentelle, Margs and the wide wine world. Thank you.



Six-time world champion Stephanie Gilmour in action at the Margaret River Pro 2018.

Surf's Up!

The Indian Ocean is on Cape Mentelle's doorstep. So too the majestic waves that give the region its dual reputation – great wines in a surfers' paradise. That connection gelled even more when renowned Australian surf photographer Peter 'Joli' Wilson held a photo-workshop at Cape Mentelle. It was part of the Margaret River Pro 2018 program (subsequently cancelled due to shark risk) but that didn't stop the wave watchers learning tips and tricks from the master. Then they all headed down to Prevelly Beach for some practical exercises – and later back to the vineyard for vine close-ups and fitting sundowners at Cape Mentelle winery.



Jolie Wilson and his peeps capturing the essence of Vintage 2018, Wallcliffe Vineyard.

Coast to Coast

Some people put messages in bottles and toss them in the ocean, to one day maybe emerge on a distant shore. A more reliable approach is to pack the full bottle in your luggage to share with surety with friends and family.

That's exactly what Sophia Bustos did when she headed back to Chile. The wine

of choice was the new vintage release *Cape Mentelle Cabernet Sauvignon 2015* and the location for the Mentelle Ambassador memorial snap was another famous surfing peninsula, Punta de Lobos in the Pichilemu region, three hours from where she was born. The Bustos family have put the Cab Sav safely into their cellar, but drank the other ambassadorial bottle – *Cape Mentelle Zinfandel 2014* in a taste-off with a benchmark Chilean Primitivo.

For your chance to become a Mentelle Ambassador, all you need to do is take a photo of yourself, colleagues, family or friends enjoying Cape Mentelle wine in exotic or unusual places. Then post using #capementelle or #mentelleambassador or link directly to www.facebook.com/capementelle or email photos to: info@capementelle.com.au Please ensure your image quality is at least one megabyte.

All photos will be reviewed and a winning image chosen. The prize is a Six-Pack Selection of current releases sent via Australia Post to a nominated Australian address.

Sophia Bustos carrying cabernet to Chile.



Latest Drops

CAPE MENTELLE SEMILLON 2016

'Every bit as complex as its vinification, filling the mouth with strands of flavours ranging from lemon to honey. The power of the crunchy acidity on the finish gives this wine its passport with unlimited rights of re-entry.'

96 POINTS, James Halliday
HALLIDAY MAGAZINE

CAPE MENTELLE CHARDONNAY 2016

'It's exceptionally intense and concentrated, with all manner of stone fruits and a savoury gauze of grapefruit juice and zest...Striking.'

97 POINTS, James Halliday
HALLIDAY MAGAZINE

CAPE MENTELLE SHIRAZ 'SINGLE VINEYARD' BLOCK 5 2015

'Aromas are fantastic with quartz, spice, smoked meat and dark berry...Decadent and exotic. Intense.'

96 POINTS, JAMESSUCKLING.COM

CAPE MENTELLE CABERNET SAUVIGNON 2014

'Very deep dark crimson. Ambitious and minerally edgy. Extremely serious wine. First-growth kind of structure. Purity, density and dry on the end. Really very smart indeed and I'd be delighted to learn it came from Margaret River! Clean exit. Bordeaux?'

18.5 / 20 POINTS, JANCISROBINSON.COM

'A really seductive, rich cabernet...Glorious impressive wine with both power and poise.'

Max Allen
AUSTRALIAN FINANCIAL REVIEW

'Dramatic, brooding aromatics, haunting briar, truffle and olive flavours, impressive weight and sumptuous texture with fine, ripe tannins. Sheer class.'

95 POINTS, Peter Forrestal
DECANTER (UK)

CAPE MENTELLE CABERNET SAUVIGNON 2015

'A Cape Mentelle built for the long haul... Exuberant cabernet...considerable fruit presence and tannin structure.'

95 POINTS, Tyson Stelzer, WBM