

CABERNET SAUVIGNON 2020

MARGARET RIVER SERIES



ELEGANT
PURE
FRAGRANT



Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon, from a pioneering producer in Margaret River in the early 1970s to a benchmark winery today.

Our Margaret River series Cabernet Sauvignon is a classic representation of the site selection with perfumed varietal notes underpinned by elegant structure and finesse. This vibrant wine embraces the playful side of Cabernet, inviting you in with an immediate drinkability that is backed by pedigree and longevity.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“A playful and vibrant expression of Margaret River Cabernet Sauvignon, backed up with pedigree and longevity.”

- Camille Bru, Cape Mentelle Winemaker

CABERNET SAUVIGNON

2020

MARGARET RIVER
SERIES



TASTING NOTE

APPEARANCE

Deep glowing crimson.

NOSE

Fragrant and forward with red fruit notes and a hint of bay leaves.

PALATE

Bright red berries on the forefront nicely balanced with fine tannins, complete with blueberries and cranberries suggesting warmth and comfort. A classic example of Margaret River Cabernet made to enhance the fruit purity with elegance and approachable structure.

FOOD PAIRING

Slow-cooked beef cheek and mushroom ragù with homemade pappardelle.

Mediterranean grilled eggplant.

Aged Jamon Iberico.

CONSUMPTION NOTE

CELLARING

10+ years.

BLEND

95% cabernet sauvignon, 3% cabernet franc, 1% petit verdot, 1% merlot.

ANALYSIS

13.7% alcohol, 6.2 g/l total acidity, 3.61 pH.

Suitable for vegans.

WINEMAKING NOTE

VITICULTURE

The 2020 vintage in Margaret River was a real treat for viticulturists. Beginning in January, harvest was one of the earliest on record due to the lower yields and warm, dry weather. Low disease pressure, timely flowering of native marri trees to keep the birds at bay and little to no rain meant that growers could literally “take their pick” as required. Rainfall resumed in March but overall, a warmer than usual summer with plenty of heat accumulation across the season.

Our aim with cabernet sauvignon is to deliver grapes that are a true and vibrant expression of the vineyard site, with excellent tannin structure and ripeness. A range of precision viticulture techniques are included in our annual plans for each block, with the focus on canopy manipulation, ensuring air flow and sunlight penetration into the fruit zone. These mature vines from our Estate Vineyard provide consistently high-quality fruit year after year.

WINEMAKING

After destemming, the selected vineyard batches were lightly crushed to closed top fermenters and individually fermented with selected yeasts. Cap management operations were gentle and maceration periods reached up to 24 days. At the desired balance of fruit perfume and soft tannins, each batch was basket pressed, with the pressing wine kept separated. The major portion of the blend was assembled within six months of harvest, allowing the wines and pressings to integrate harmoniously through ageing. The wine was matured in barrel for 15 months with limited racking, 26% new French oak was used to complement the fruit. The final blend remained unfinned and was filtered before being Estate bottled in September 2021.