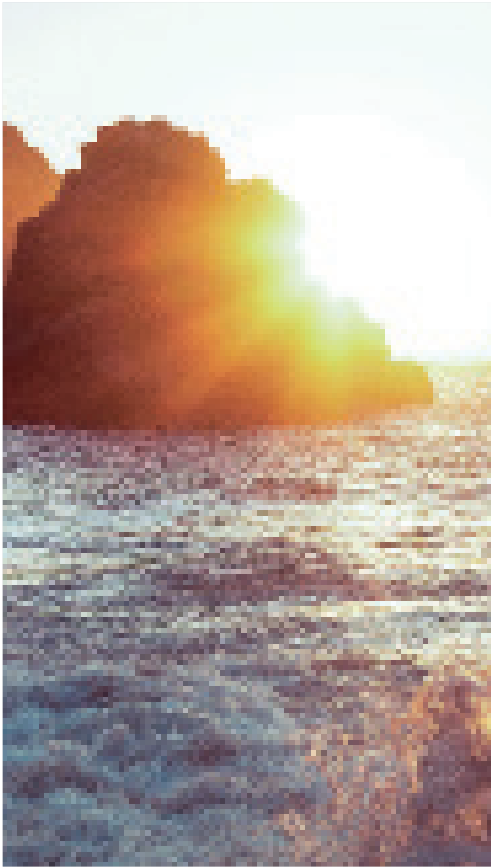


SHIRAZ 2020



BOLD
GENEROUS
EXPRESSIVE



Shiraz in Margaret River is a hidden gem worth seeking out. It displays the varying growing seasons very clearly, speaks loudly of the place it comes from and the ocean that surrounds it. It affords the winemaking team a plethora of choices in terms of whole berry and bunch inclusion, co-fermentation possibilities with viognier and maceration regimes. It rewards with a depth and savouriness unlike any other region in Australia.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“A journey through our vineyard and its Shiraz personalities.”

– Ben Cane, Cape Mentelle Winemaker

SHIRAZ 2020



TASTING NOTE

APPEARANCE

Dark purple.

NOSE

Pure fruits with attractive notes of dark plums, black olives and sweet spice.

PALATE

A very smooth, plush, harmonious Shiraz with notes of crunchy plums, cassis, white pepper, black tea and a touch of cacao. The fine tannins become velvet, the structure elevates fragrance and tension of the wine. A vibrant finish completes the journey of our diverse Shiraz personalities.

FOOD PAIRING

Mushroom risotto, venison.

CONSUMPTION NOTE

CELLARING

10 years.

BLEND

94% Shiraz, 6% Grenache.

ANALYSIS

13.9% alcohol, 6.75 g/l total acidity, 3.65 pH.

Suitable for vegans.

WINEMAKING NOTE

VINEYARD

Beginning in January, harvest was one of the earliest starts 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. The 2020 vintage in Margaret River was a real treat for viticulturists.

THE SEASON

Winter was significantly wet, particularly during June when 274mm was experienced across the month. This was followed by a drier than usual start to the season and slightly warmer than expected temperatures. This soon shifted into a hot summer, causing an increased rate of phenological development. January provided a relief from the hot weather with uncharacteristically cool and mild conditions. Harvest provided an ideal long window for picking with mild night temperatures. Rainfall began to resume during March. Overall a warmer than usual summer with plenty of heat accumulation across the season.

WINEMAKING

After destemming, individual blocks were lightly crushed to closed top fermenters and open wooden Vats fermented with selected yeasts. Some saignee on specific blocks were made to enhance fruits concentration. Cap management operations were gentle and maceration periods reached up to 23 days. At the desired balance of fruit perfume and soft tannins, each batch was basket pressed, with the pressing wines kept separated. A few lots were assembled early to form the major portion of the blend, allowing the wines and pressings to integrate harmoniously through ageing. The wines were matured in barrels for 15 months, with limited racking and 22% new French oak was used to complement the fruit. The final blend remained unfiltered and was filtered before being Estate bottled.