
CAPE MENTELLE

CABERNET SAUVIGNON

2011



CAPE MENTELLE HAS A RICH HISTORY OF EXCEPTIONAL QUALITY AND CONSISTENCY WITH CABERNET SAUVIGNON FROM A PIONEERING PRODUCER IN MARGARET RIVER IN THE EARLY 1970'S TO A BENCHMARK PRODUCER TODAY. A SINGLE VINEYARD WINE WITH THE STYLE EVOLVING OVER TIME WITH THE AIM ALWAYS TO DEFINE A WINE DISPLAYING CLASSIC VARIETAL CHARACTER AND OPULENCE, STRONG REGIONAL IDENTITY WITH THE STRUCTURE AND FRUIT INTENSITY TO IMPROVE WITH EXTENDED CELLARING.

TASTING NOTE

APPEARANCE:

Dark vibrant ruby red.

NOSE:

A complex and balanced mix of inky blackcurrants, couverture, thyme and aniseed with a touch of violet and a subtle oak influence.

PALATE:

A rich and plush palate with great drive and intensity combining a vibrant mix of dark berries, couverture and wet slate with velvety tannins leading to a long, cool and mineral finish with great experience.

FOOD PAIRING:

Teppanyaki Margaret River Wagyu Beef paired with a wild mushroom broth and soba noodles.

CELLARING:

Drink now to 2041.

BLEND:

91% Cabernet Sauvignon, 3% Merlot, 6% Cabernet Franc.

ANALYSIS:

13.5% alcohol, 6.3 g/l acidity, 3.59 pH.

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Estate vineyard was first planted in 1970 with additional plantings in 1988 on a ridge of free draining lateritic gravel with an east west row orientation to minimise the affects of strong westerly sea breezes. For over 30 years the best parcels of Cabernet have been carefully managed to produce grapes with full concentrated flavour and with a firm yet fine tannin profile. The grapes are harvested by hand and sorted berry by berry to ensure the best possible expression of fruit character and structure each year.

THE SEASON:

The 2011 harvest in Margaret River was warm, dry, and early and continued the excellent run of recent vintages. Warm nights and above average daily temperatures throughout the growing season led to very early ripening across all varieties with harvest commencing earlier than any of the last five vintages. Ripe, plush and velvety tannins with abundant fruit flavour are the result of an outstanding early and warm vintage.

WINEMAKING:

The hand-picked fruit underwent destemming and berry sorting followed by light crushing. Individual vineyard batches were fermented on skins for up to 30 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to oak following pressing for malolactic fermentation. Regular rackings over an 18 month period ensured the individual wines are at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 50% were new with the balance being one year old. The final blend was completed in November 2012 and bottled in December 2012.

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MARGARET RIVER
