

CHARDONNAY 2019



VIBRANT
OPULENT
TEXTURED



In Margaret River, considered one of Australia's premium chardonnay growing regions, Cape Mentelle creates wines of plush texture, depth and power, yet balanced with a fine frame of acidity. Built around the classic local Gingin clone, this multilayered and complex wine draws upon an additional array of clones and multiple microclimates within our sites, benefitting from cool nights to capture an exquisite vibrancy of fruit.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“A rich and intense ripe Chardonnay where wild fermentation plays a strong part in creating this layered wine.”

– Coralie Lewis, Cape Mentelle Winemaker

CHARDONNAY 2019



TASTING NOTE

APPEARANCE

Light hay colour with brilliant green edges.

NOSE

Lifted aromas of lemon cream, vanilla beans and toasted hazelnuts with dried fig, rockmelon and candied peach overlaid with hints of flint and subtle smoke.

PALATE

The palate exudes golden delicious apple skin, juicy lemon and creamy vanilla pannacotta richness, ripe fig, salted nuts with hints of marzipan, biscotti and pistachio. The delicately weighted textural mid palate is flinty yet generous, deftly poised with minerality and precision.

FOOD PAIRING

The wine matches well with seared scallops, dressed with lemon aioli or try curry flavoured popcorn along with salted spicy nuts. A fresh wild mushroom risotto compliments the elegance and savoury elements of this wine.



CONSUMPTION NOTE

CELLARING

Will age gracefully for 10-15 years.

BLEND

Chardonnay 100%.

ANALYSIS

14.5% alcohol, 5.68 g/l total acidity, 3.31 pH

Not suitable for vegan or vegetarian.



WINEMAKING NOTE

VINEYARD

Our two mature chardonnay sites, Chapman Brook and Crossroads, are in the cooler southern reaches of Margaret River. These sites are planted to the Gingin selection along with Burgundian clones 76 and 95 and one patch of Californian clone 5 on sandy clay loams at Chapman Brook and free-draining soils with a high ironstone content at Crossroads. The vines are vertically shoot positioned, the canopy hand-manicured, with farming guided by precision viticulture designed to accentuate the uniqueness of each block.

THE SEASON

An unusual winter with low rainfall in May and July with a completely dry June was followed by a very wet August. A mild cool spring delayed flowering by 10-12 days but conditions greatly improved to give warm sunny weather. A “vintage made in the vineyard” could not be more apt; warm humid conditions necessitated timely canopy management to prevent disease and maximise fruit exposure. A wet January (52mm) gave way to a bone dry February, with picking stretching through March giving fresh racy characters and fine acidic skeletons. The fruit was predominantly hand-picked; the first was Gingin clone fruit from our Chapman Brook Vineyard Block 17 on March 8th, finishing with Block 10 East on March 28th.

WINEMAKING

After gentle whole-bunch pressing, the highly turbid juice goes straight to barrels, with all the solids remaining. We use mostly Burgundian oak, one third new and wild ferment is allowed to happen naturally with some malolactic fermentation encouraged. The wine ages for nine months on lees (yeast solids) in barrel with occasional stirring, then is blended and allowed a further seven months aging on lees in tank. Filtered after minimal fining, the wine was estate bottled.