

“THIS WINTER
MOTHER NATURE
SUBJECTED US TO AN
ALMIGHTY CURVEBALL...”

CAPE
MENTELLE

MARGARET RIVER

MENTELLE NOTES DECEMBER 2013



WINNING OVER MOTHER NATURE

Margaret River is known for being a remote place of beauty, blessed by a reliable climate, with the odd extreme thrown in now and again. This winter Mother Nature subjected us to an almighty curveball that brought with it relentless, record breaking rainfall and some of the strongest winds Margaret River has seen, reaching up to 115km. The area saw daily rainfall from June through to September which totalled 882.7mm (182.7mm more than the winter average) saturating the land, causing flooding everywhere including Cape Mentelle.

We were in the middle of bottling when the winery was overcome with over a foot of water after our central creek line burst its banks sending a deluge of rain into the cellars, soaking everything in its path. Bottling operations were immediately cancelled as we swung our 'chaos plan' into action.

From the bean-counters, to the forklift-drivers, to the winemakers - all hands were called on deck to protect our packaged goods in the warehouse – everyone downed tools to sandbag the flood zone and stop further damage – crisis averted with no damage! We have now successfully completed bottling the first run of our 2013 Sauvignon Blanc Semillon which was interrupted during the flooding, as well as bottling our outstanding 2012 reds of which we are already proudly enjoying!

LOOKING AHEAD

We have learned that flooding is a reality and as a result our business continuity plan has been tweaked to address this situation should it happen again. Our defence perimeter has been fortified to stop water from hindering our most important winter operation – getting wine in the bottle!

I believe our vines will have been unaffected by the increased water due to two factors – the age of the vines and the vineyard soils. Due to their substantial age, Cape Mentelle vines can resist heavy flooding – they have the capacity to store large volumes of water because of the mature, larger trunk system. These vines will now enter the upcoming growing season with sufficient reservoirs to thrive. Cape Mentelle vines also exist on high quality, well-drained soils. The fact that the soil contains zero herbicides means that the vine row grasses can absorb any excess water, promoting better vine root health that can quickly recover from flooding.

It is hard to predict what lies ahead weather-wise but I am satisfied that the quality of our grapes and the energy put in by the Cape Mentelle team, during this wet and challenging winter, will translate once again into world-class wine.

*Evan Thompson
Winemaker, Cape Mentelle Vineyards*

Cape Mentelle apologises for the misspelling of Wardandi Boodjar in the May edition of Mentelle Notes.

MOVIES AT CAPE MENTELLE

“Our open air cinema has become a highlight of summertime in Margaret River ”.



The ‘Movies at Cape Mentelle’ season opened on November 22nd and is showcasing an outstanding selection of world class movies screening over 103 starry summer nights.

Our open air cinema has become a highlight of summertime in Margaret River and the Cape Mentelle crew is delivering another cinematic blockbuster!

Featuring a big screen spectacular, an impressive new menu, state-of-the art digital projection equipment, and enhanced creature comforts to surpass all previous movie seasons.

An eclectic mix of movie titles and off-beat genres from box office smashes, art-house, drama and foreign titles will be showcased over the summer until March 22 in the surrounds of our unique Margaret River vineyard. Watch movies all summer long while relaxing in the winery gardens enjoying your favourite Cape Mentelle wine and a selection of delicious locally made specialities from acclaimed chef, Kate Lamont.

REVISED MENU

Enjoy the taste sensations from our inspired new menu. The Cape Mentelle pizza oven will be cranking out gourmet pizzas - each designed to match a superb Cape Mentelle wine. Freshly baked, crusty baguettes will be cooked onsite to complement cheese and olive platters. The sensational menu also includes duck rillettes with whisky marmalade and salad greens with buttermilk dressing.

After dinner enjoy Two Fat Cows ice-cream, almond

and white chocolate cookies and serve-yourself bottomless coffee, as well as a selection of chocolates.

Also new is a custom-made marquee designed to complement the stunning original cellar – one of Australia’s oldest stabilised rammed earth buildings. The architecturally-designed A frame canvas boasts built-in lights and heating and houses the extended lounge area and wine bar.

The cinematic quality of Cape Mentelle movies has also moved up a notch with the winery investing in its own Digital Cinema Projection (DCP) equipment and state of the art audio system.

PRE-SCREENING FUN

Why not arrive early, grab a bottle of your favourite Cape Mentelle wine and head over to the ‘Boule-a-Drome’ for a game of boules on the four international standard petanque courts.

Pre-screening live music is performed by local artists every Wednesday and on special calendar dates like Boxing Day and Valentine’s Day.

WHAT DO YOU NEED TO BRING

Friends and family, blankets, pillows and a picnic. Alternatively turn up early, hire a comfy bean bed and eat some great winery food while watching the sunset. See you in the vineyard this summer and keep an eye out for our Facebook page!

www.facebook.com/moviesatcapementelle

Moshtix is Cape Mentelle’s ticketing agent alternatively you can purchase tickets at the winery gate.

CELLARING NOTES

The winemaking team have reviewed previous releases of three of Cape Mentelle's wines. These notes represent their frank and honest assessment based purely on the wine in the glass on the day - previous reputations and reviews upon release are not taken into consideration - we're rigorous critics!

Vintage	Chardonnay	Rating	Cellaring Term
2003	Nose: Banana, caramel pie, Ligurian honey, nutty, citrus notes, gun smoke Palate: Medium to full, rich, creamy, lively citrus acidity, nicely balanced, vanilla, savoury, toasty finish	4	2-4 yrs
2004	Nose: Hazelnuts, toffee, caramel, marzipan, orange peel and butterscotch Palate: Rich and full flavoured with honey and caramel flavours, spicy toasty oak, warm/dry finish	2	Drink now
2005	Nose: Almond meal, grapefruit, touch of honey, floral, citrus blossom and a hint of lanolin Palate: Full, rich with creamy mealy texture, apples, peach, warm, bright and clean with great length	4	3-5 yrs
2006	Nose: Fruity, floral, fresh, pithy citrus, touch of honey, struck match Palate: Tight and juicy with vibrant grapefruit, lemon rind and a clarity of flavour. Complex mealy and very persistent. The coldest vintage in recent memory and a great one for Chardonnay	5	5+ yrs
2007	Nose: Malty, smoky, citrus, grapefruit, vibrant, gun smoke, toffee, nougat and a hint of butterscotch Palate: Juicy grapefruit, fig and lemon rind with savoury oak. A soft and approachable acid balance provides great length from one of the warmest vintages	4	5+ yrs
2008	Nose: Fragrant hazelnut, grapefruit, lemon rind, wet stone, slate, bathsalts Palate: Elegant and complex combining subtle toffee, stone fruit and tangerine with a chalky texture Persistent, intense, fine and tight	5	10 yrs
2009	Nose: Grapefruit, honey, almond, toffee, marzipan, brioche and spicy oak Palate: Soft, rich, focused and textural with white peach, gun smoke and savoury elements balanced by approachable acidity and a persistent savoury and lively finish	4	5 yrs
2010	Nose: Intense and focused citrus blossom, lime, bath salts, oyster shell Palate: Tight and pristine, with focussed juicy acidity. Lime rind, almond meal notes, composed long, fine and juicy with great potential	5	10+ yrs
2011	Nose: Hints of crème brulee, bubble-gum, lemon curd and subtle smoky oak Palate: Tight, mealy, nutty, peach and watermelon. Soft, clean acidity carries the fruit to a vibrant long and savoury finish from the hottest vintage on record	4	5-7 yrs
2012	Nose: Fragrant honeysuckle, star fruit, bath salts, lime rind, vanilla, and custard apple Palate: Lovely balance, lemon/lime, subtle hazelnut and fresh malt. A creamy bright and textural palate with youth on its side	5	10+ yrs
Vintage	Shiraz	Rating	Cellaring Term
2002 (cork)	Nose: Plentiful vanilla, black pepper, tar, liquorice, aniseed, mushroom Palate: Medium to full bodied with sweet plummy and savoury fruits, rich, plush, good length and with a chalky spicy finish. Benefits from cool vintage	3	3-5 yrs
2003 (cork)	Nose: Raspberry coulis, vanillan oak, aniseed, mocha and sour cherry Palate: Rich and full wth juniper, blueberry, all spice and fruit cake intermingling to produce a complex palate complimented with sweet oak and a fine, elegant finish	3.5	5+ yrs
2004	Nose: Cedar, peppercorn, mulberry, vanilla, blueberry and a touch of bitumen Palate: Full bodied with lively fruits of mulberry plum and a touch of iodine. The palate is inky and dark with a chalky structure, good length and a warm satisfying finish	4	5+ yrs
2005	Nose: Dark ripe and inly fruits of maraschino cherries, black currants, mocha and cinnamon Palate: Vibrant and lively with dark chocolate and currants combining with a concentrated, deep and savoury palate. A touch of vanillan oak leads to a warm and spicy finish	4.5	10+ yrs
2006	Nose: Fragrant and inviting with Szechwan pepper, sour cherry, mulberry, summer pudding, vanilla, thyme. Palate: Medium bodied with a savoury, spicy palate. Good texture and balanced slaty acidity leads to a lively, vibrant and long palate. From the very cool 2006 vintage	4	10-15 yrs

Vintage	Shiraz	Rating	Cellaring Term
2007	Nose: Intense and inviting with fragrant blueberry, dark chocolate, cola and aniseed Palate: Full bodied with a rich texture complimented by roasted spices, inky fruit and mocha The palate is plush and intense and very persistent	5	15yrs
2008	Nose: Perfumed, blackcurrant, juniper, tobacco, Hoi Sin Sauce, plums, black pepper Palate: Savoury and juicy with good weight. Hints of fragrant spices including fennel and black pepper lead to a structured, long and sophisticated finish. A stylish sleeper sure to improve with age	4.5	15 yrs
2009	Nose: Ripe and abundant red currants and blueberry with aromatic, dried herbs, liquorice and a touch of smoky oak Palate: Intense, rich flavour with vibrant fruit weight. Mocha and aged tobacco add to a chalky structure with great weight and length	4	15 yrs
2010	Nose: Youthful floral and aromatic with spice elements of cinnamon and nutmeg complementing the abundant vibrant fruits of sour cherry and blueberry Palate: Broody mulberry fruit with a tight inky palate combining juicy fruit with a touch of spice and a savoury chalky finish with plenty of time ahead	5	15+ yrs
2011	Nose: Szechwan pepper, lively, touch closed, confection, crunchy red berries, dried herbs (sage) Palate: Medium to full bodied with a juicy bright and fruit driven palate. Reminiscent of a young Cornas in its structure and weight with a chalky, bright and stylish finish	5	20+ yrs
Vintage	Zinfandel	Rating	Cellaring Term
2002 (cork)	Nose: Complex and mature with cherry, prunes, Christmas pudding, vinyl, burnt toffee, smoky oak, and dried herbs Palate: Cherry, strong pepper, leather, olives, full bodied. Rich, powerful and intense with a gravelly hot finish. Thankfully the last vintage under cork	3	Drink now
2003	Nose: Bright and youthful with cherry, prune, fruit cake, stewed rhubarb and tar Palate: Plush rich and full bodied with a touch of liquorice, chocolate and strawberry jam Expansive fresh and with a firm savoury structure with lots of life in the old dog yet	4	5 yrs
2004	Nose: Bright, fresh, vanilla pod, sour cherry, old Jamaican chocolate Palate: Rich ripe and full bodied with a core of juicy acidity and a warm creamy texture Flavours of blackcurrants and blueberries abound leading to a persistent warm finish	4	5+ yrs
2005	Nose: Ripe slightly porty and luscious fruit. Chocolate, spice, vanilla, juniper and plum skins Palate: Plush and stylish with sensual, dark, inky fruit. A rich a sweet palate of great depth leads to a warm dusty finish with great intensity	4.5	10+
2006	Nose: Lifted aromas of juniper, nutmeg, red skins, truffles and Christmas cake Palate: Medium to full bodied with youthful fruits of cassis and plums with chocolate, white pepper and cinnamon rounding out the palate. A core of juicy acidity balanced the textural, savoury and vibrant finish without being too heavy	4	5-10 yrs
2007	Nose: Classic Zinfandel notes of red cherries, Plum pudding and spice complemented by mocha, vanilla, coffee, leather and tar Palate: Full bodied with a creamy, chocolaty texture. Roast coffee, currants and allspice, displaying good length and texture	4	5-10 yrs
2008	Nose: Crushed peanut shell, perfumed lift, plum, prune, cloves, dark fruit, flint, granite, pepper, inky Palate: Powerful and intense with bright expressive fruits including cherry and plum skins. Juicy acidity complements the savoury structure leading to a lively, youthful finish without being overtly hot	5	10+ yrs
2009	Nose: Brooding, intense, cherry, confection, dark, complex, red skins, ginger, nutmeg, clove, spicy notes Palate: A plush, youthful and intense wine with powerful fruit and spice. Tightly knit with cedary elements complimenting the fantastic drive on the palate	5	20+ yrs
2010	Nose: Lifted, ethereal, cassis, wet stone, flint, blueberry, gun smoke Palate: Juicy acidity with mouth coating tannins and flavours of blueberry, aniseed and nutmeg. Medium to full bodied with a lively fruit and acid balance, savoury and sensual	4.5	20+ yrs
2011	Nose: Juicy, ripe and inviting. Red berries, plum pudding, liquorice, cranberry, pepper, all spice, tobacco Palate: Juicy, red berries, mocha, vanilla, wet slate and chocolate. The juicy succulent structure affords fantastic length and persistence typical of this unique single vineyard site	5	20+ yrs

A New Way of Thinking

“Once upon a time, food and wine pairing seemed to have rules, which were as set in stone as the Ten Commandments: Thou shalt drink white wine with fish and poultry; thou shalt drink red wine with red meats and cheese; the only possible companion to duck shall be pinot noir.”

And, of course dessert wine shalt accompany dessert, which of course it apparently should never do.

I once asked Comte Alexandre de Lur-Saluces of Chateau d’Yquem what to pair with his fabulous Sauternes and he answered, emphatically, “never dessert! The wine should accompany savouries: foie gras, pâtés, terrines.” So, there you are. So much for rules.

Of course, it’s all a matter of taste, as it is with food-and-food pairings. Certainly, duck and orange is a known combo, as is apple and pork, turkey and cranberries but perhaps a more unfamiliar marriage is that of fish and pawpaw (or papaya) and this is what I’ve chosen to accompany the Cape Mentelle Chardonnay 2012. The wine notes say of this splendid wine: “fresh lime, honeysuckle, cashew nuts and lemon curd”, and on the palate there’s more lime along with “pear and grapefruit... with hints of gunflint and marzipan.”

Winemaker Rob Mann suggests a match with marron – not the chestnut but the region’s freshwater crayfish - dressed with a lime and chive beurre blanc. A great idea. But in the absence of the local crustacean, why not try this dish? That’s not a commandment, just a suggestion, but I think you’ll love it.

Chef Ian Parmenter



Fish With Pawpaw Sauce

An easy recipe suitable for any white fish fillets. Serves 4

Ingredients

600 g fish fillets
250 g fresh pawpaw flesh
1 tsp ground coriander
1/2 cup coconut milk
1 tsp sesame oil
1 tsp grated ginger root
6 or 7 spring onions
2 limes (or 1 lemon)
2 Tbsp olive oil
1 cup chicken or fish stock
Coriander leaves or
Vietnamese mint to garnish

Chop the white part of the spring onion and cook gently in frying pan with the grated ginger in 1 Tbsp of olive oil for 2 or 3 minutes.

While that is cooking, remove the flesh from the pawpaw and mash with a fork. Add this to the pan and cook until it is thoroughly softened.

Stir in the chicken (or fish) stock, the coconut milk, sesame oil, and the ground coriander and leave to simmer gently while you attend to the fish.

Make sure the fillets are dry by wiping with a kitchen towel then fry them gently with the rest of the oil. Cook for 2 or 3 minutes on each side. Don’t overcook. Remove to plate along with any juices.

By now the sauce should be cooked. Squeeze in the juice of one lime or 1/2 lemon. Strain the sauce. Pour any juices from the fish fillets into the sauce. Stir then pour over fish.

Garnish with slices of fresh lime or lemon and fresh coriander leaves or Vietnamese mint and serve with plain rice.

Mentelle Ambassador



Preeti Jathar (Germany), Bobby Cabrera (Texas), Caroline Felzen (Germany), Sebastian Klimpel (Germany)

“I’m looking forward to being back in Australia one day. There are many tales to tell about my journey but the one thing I know for sure is - Western Australia is the place to be!”

Sebastian Klimpel

Sebastian Klimpel arrived in Perth in October 2011 before heading South to the picturesque Margaret River region two weeks later.

“I had heard about Margaret River and its beautiful landscape, beaches, forests and wines,” said Sebastian. “Not only did we find a stunning landscape but many lovely people who made us feel at home.” Sebastian stayed for six months heading up North when the rainy season began.

“We were sad to leave all our friends but very excited to begin a new adventure.”

Sebastian left Margaret River in April driving along the coast to Darwin. Breathtaking places dotted his travels including the Pinnacles, Cape Range National Park, Karijini National Park and finally the legendary Gibb River Road.

“I will never forget this experience and Australia will always stay in my memories. I’m looking forward to being back in Australia one day. There are many tales to tell about my journey but the one thing I know for sure is - Western Australia is the place to be!”

*You too can become a Mentelle Ambassador, for inspiration have a look at previous Ambassador photos on our facebook page - www.facebook.com/capementelle. Next time you are in a remote or exciting location keep your eyes peeled for that unique photo opportunity – of you or someone you love, with your favourite drop of Cape Mentelle! We will publish the best and most intriguing photo and the winning Mentelle Ambassador will receive a **FREE mixed case of six bottles** of Cape Mentelle wine (within Australia). All entrants will receive a limited edition leather Cape Mentelle notebook.*

Email entries to: emma.neff@capementelle.com.au

GREENER, SMARTER, STRONGER



Our wine packaging is sporting a fresh look for the 2013 vintage! It’s greener, smarter, stronger and more uniform.

Cape Mentelle’s new shipper packaging suits all tiers of wine bottles from burgundies to claret doing away with the need for a range of different styles of boxes.

The six-pack box is now unbleached making it a greener option and made of a thicker grade board for increased strength and produces less waste.

The new consistent-style of shipper packaging is in use now.



NEW 2011 VINTAGE RELEASES

The 2011 harvest in Margaret River was warm, dry and early and continued an 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.

REVIEWS

Cape Mentelle Winery

JAMES HALLIDAY, WINE COMPANION – TOP 5 STAR RATED WINERIES

Part of the LVMH (Moët Hennessy · Louis Vuitton) group, Cape Mentelle is firing on all cylinders with the winemaking team fully capitalising on the extensive and largely mature vineyards which obviate the need for contact-grown fruit. It is hard to say which of the wines is best; the ranking, such as it is, varies from year to year. That said, Sauvignon Blanc Semillon, Chardonnay, Shiraz and Cabernet Sauvignon lead the portfolio and Cape Mentelle is one of those knocking on the door of the Winery of the Year Award.



Cape Mentelle Sauvignon Blanc Semillon 2013

RAY JORDAN,
WA WINE GUIDE 2014
95 POINTS

So pure and so intense. This should be the benchmark for this style from Margaret River. It all comes to life with that crunchy acid to lift the vibrant tropical fruits. A little splash of citrus juice and the rest is pure drinking heaven.

Tuck in and enjoy.



Cape Mentelle Wallcliffe 2011

RALPH KYTE-POWELL,
THE AGE
94 POINTS

Complex, nutty, yeasty, citrus, white stone fruit and savoury herbal aromas. Elegant structure and an ultra-long, lip-smacking finish.



Cape Mentelle Wilyabrup 2011
JAMES HALLIDAY,
WINE COMPANION
94 POINTS

Excellent colour, a blend of cabernet sauvignon, merlot and cabernet franc which has been matured in French oak, much of it new. It's mix of cassis, redcurrant spice and liquorice is bolstered by that oak and ripe subtle tannins. A thoroughly hedonistic wine that will be even better in five-plus years time when the oak has settled down.



Cape Mentelle Cabernet Sauvignon 2011

GARY WALSH, WINEFRONT 95+ POINTS

Funny place Margaret River. Some are picking too early and subjugating terroir, while others are picking too late and smothering it. Meanwhile, our Rob Mann is the Man in Black – he walks the line... White Knight, nori, blackcurrant, mulberry and mocha – fragrant and regional. It's medium bodied but shows lovely shape and control through the mouth – tannin work is spot on here – as is the length and freshness. Sitting on the cusp of under and over ripe, though I'm not on the fence here – I'm emphatic – HERE'S A STYLISH AND SUPERBLY AGE WORTHY MARGARET RIVER CABERNET YOU CAN TRUST.

Yet another fine release you've got me into Cape Mentelle.