

---

# CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2012



---

THIS CABERNET MERLOT BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES OF BORDEAUX. CAPE MENTELLE HAS DEVELOPED AN INTERNATIONAL REPUTATION FOR OUTSTANDING BORDEAUX VARIETAL AND BLENDED WINES WHICH ARE PERFECTLY SUITED TO THE CLIMATE AND SOILS OF MARGARET RIVER. THIS BLEND SEEKS TO CAPTURE THE DEPTH AND STRUCTURE OF CABERNET WITH THE DARK FRUIT AND PLUSH FLAVOURS OF MERLOT WHICH WHEN BLENDED CREATE A WELL ROUNDED, FULL AND RICH STYLE.

## TASTING NOTE

### APPEARANCE:

Bright crimson with purple hues.

### NOSE:

Fresh blackcurrant, plum skin, violets, couverture, wild thyme and rolled tobacco.

### PALATE:

Medium to full bodied with sweet ripe fruits of currants and plums with wild herbs and violets. The structure is firm yet velvety providing great length and intensity of flavour.

### FOOD PAIRING:

Barbequed butterflied shoulder of lamb.

### CELLARING:

Drink now to 2032.

### BLEND:

63% cabernet sauvignon, 30% merlot, 5% petit verdot, 2% cabernet franc.

## TECHNICAL NOTE

### VINEYARD:

A blend of varietals and vineyards with the majority of fruit produced on Cape Mentelle managed properties including the Estate, Kyella, Chapman Brook and Crossroads Vineyard. The majority of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are cane pruned and vertically shoot positioned and managed to ensure balanced growth during the season.

### THE SEASON:

The 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured fruit was harvested in perfect conditions and completed by early April prior to heavy late April rains.

### WINEMAKING:

After the fruit was destemmed and berry sorted, 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 a 14 month period ensured the individual wines were at their best prior to blending. The wines matured in selected Bordeaux coopered barriques of which 20% were new.

### ANALYSIS:

13.5% alcohol, 6 g/l total acidity, 3.62 pH.

---

# CAPE MENTELLE

MARGARET RIVER

---