
CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2011



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.

NOSE:

A fragrant mix of mulberries, blackcurrant and plum skins combined with subtle tobacco and chocolate.

PALATE:

Bright juicy fruits of redcurrants and ripe plums with some graphite minerality balancing the soft, rich and lively palate. The structure is rich and plush with velvety fine tannins and a long fruit driven finish.

FOOD PAIRING:

24 hour slow cooked jerked shoulder of pork.

CELLARING:

Drink now to 2031.

BLEND:

63% cabernet sauvignon, 25% merlot, 7% petit verdot, 5% cabernet franc.

TECHNICAL NOTE

VINEYARD:

A blend of varietals with fruit produced from various Cape Mentelle managed vineyards within the Margaret River region. The majority of these 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 2011 harvest in Margaret River was warm, dry and early and continues 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 5 vintages. Ripe and velvety tannins with abundant fruit flavour are the result of this outstanding vintage.

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 were matured in selected Bordeaux coopered barriques of which 20% were new.

ANALYSIS:

13.5% alcohol, 6.2g/l total acidity, 3.52 pH.

CAPE MENTELLE

MARGARET RIVER
