

CABERNET SAUVIGNON 2001

CAPE MENTELLE PRODUCES CABERNET SAUVIGNON OF EXCEPTIONAL QUALITY AND CONSISTENCY. STYLISTICALLY IT RESONATES CLASSIC BORDEAUX, DISPLAYING EXCEPTIONAL VARIETAL CHARACTER AND OPULENCE, STRUCTURED TO IMPROVE WITH AGE. THE CONSISTENCY OF CAPE MENTELLE CABERNET SAUVIGNON IS EXEMPLIFIED BY ITS CURRENT LANGTON'S "EXCELLENT" CLASSIFICATION .

APPEARANCE	Deep brick red.
NOSE	Layer upon layer of aromas gives the wine that ponderous quality that keeps you coming back for a second sniff to see what else is there.
PALATE	The palate is densely packed with dark berries, plum and mocha. It's well structured tannins and supple texture are all beautifully balanced with a complex array of flavours that carry the length of the palate.
VINTAGE AND VINEYARD	<p>The fruit sourced for this wine comes from the Estate's Wallcliffe vineyard, planted between 1970 and 1972, located 8km from the ocean with a south-west aspect. The vines grow on gravel laterite soils over gravelly, clay sub-soils. Judicious shoot and leaf removal, trickle irrigation and springtime composting ensure vine health and physiologically ripe grapes.</p> <p>Vine growth started early after good winter rainfall, this was followed by a dry and mild period from September through to March. These ideal conditions saw rapid and healthy growth, with full vine development completed by late November another fine vintage was assured. The dry conditions and the unusually mild January to March period ensured that the grapes ripened slowly and evenly, obtaining good balance between grape flavour, sugar and tannins.</p>
WINEMAKING TECHNIQUE	<p>Three batches of Cabernet were harvested from 27 March to 3 April. Average yield from our old vines was a moderate 6.5 tonne per hectare. Fruit arriving at the winery was de-stemmed and lightly crushed so that high proportions of whole berries were conveyed to the fermenter. The must was left to macerate for a day before seeding with a neutral strain of yeast. Cabernet then stays on skins for up to 28 days. Once dry, the wine was inoculated for malolactic fermentation. It was racked twice before going into French oak barrels, 75% of which were new. The wine underwent final assemblage in spring 2001. The early blending allows time for a harmonious marriage of the components to occur. It was blended and bottled in December 2002.</p>
CLOSURE	Cork

CABERNET SAUVIGNON 2001- Technical Notes

TASTING NOTE

The wine evolves wonderfully upon breathing. The palate is densely packed with dark berry fruits, well structured tannins and a supple texture, all beautifully balanced with a complex array of flavours, which carry the length of the palate.

VINEYARD

The fruit sourced for this wine comes from the Estate's Wallcliffe vineyard, planted between 1970 and 1972. The vineyard is located 8km from the ocean, with an elevation of 80 metres and a south-west aspect. The vines grow on gravel laterite soils derived from decomposed ironstone over gravelly, clay sub-soils. Vine spacing is 2200 vines/hectare with all vines vertically trained and cane pruned so that 30 to 40 buds are left on each vine. Judicious shoot and leaf removal is carried out in late summer to open up the canopy. Trickle irrigation is applied sparingly, combined with springtime composting to maintain vine health and ensure that physiologically ripe grapes are harvested.

THE SEASON

Vine growth started early after good rainfall in July and August, followed by a dry and mild period from September through to March. These ideal conditions saw rapid and healthy growth, with full vine development completed a month early, by late November. With soil moisture depleted by December, some supplementary irrigation was required. Vines revelled in these conditions and another fine vintage seemed assured, providing judicious shoot removal and positioning was carried out. The dry conditions and the unusually mild January to March period ensured that the grapes ripened slowly and evenly, obtaining good balance between grape flavour, sugar and tannins.

HARVEST

Three batches of Cabernet were harvested from the Estate block over a short period from 27 March to 3 April. The sugar levels of the three batches ranged in the ripe spectrum of 26.0 to 26.4 brix while the acidity averaged 6.0 g/L and pH 3.6. Average yield from our old vines was a moderate 6.5 tonne / hectare. A small amount (3.3%) of Petit Verdot was also used in the blend providing further structure.

VINIFICATION

Fruit arriving at the winery was assessed for quality before being de-stemmed and lightly crushed so that high proportions of whole berries were conveyed to the fermenter. The must was left to macerate for a day before seeding with a neutral strain of yeast. Early vigorous extraction was followed by a gentle pump-over regime as the ferment proceeded. Cabernet stayed on skins for up to 28 days depending on the health and ripeness of the fruit. Once dry, the wine was inoculated for malolactic fermentation. It was racked twice before going into oak barrels, 75% of which were new, originating from Nevers, Allier and Tronçais, coopered in France. The wine underwent periodic barrel to barrel rackings and regular toppings with final assemblage done in spring of 2001. The early blending allows time for a harmonious marriage of the components to occur. After 18 months in barrel, the wine was blended and coarsely filtered to bottle in December 2002.

Analysis: 15.0% alcohol, 6.6 g/L total acidity, pH 3.47

Closure: Cork