

CAPE MENTELLE

MARGARET RIVER

CABERNET SAUVIGNON 2004

Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon from a pioneering producer in Margaret River in the early 1970's to a benchmark producer today. The style has evolved over time with the aim always to define a wine displaying classic varietal character and opulence, strong regional identity and with the structure and fruit intensity to improve with extended cellaring.

Tasting note

- Appearance:** Deep garnet.
- Nose:** Rich blackcurrant and mulberry fruit with hints of sweet paprika, lavender, dark chocolate and subtle vanillin oak.
- Palate:** The wine is full-bodied with rich, bold fruit flavours including black cherry and currants, dried tobacco and a slightly mocha oak influence. The rich texture is balanced by smooth, savoury tannins and a bright, fresh and cool finish.
- Food pairing:** Roast a rack of grass fed, prime Angus beef in a wood fired oven to medium rare and serve with roasted root vegetables and a red wine jus.
- Cellaring:** Will reward cellaring until at least 2020.

Technical note

- Vineyard:** Sourced from the Estate Vineyard blocks of cabernet sauvignon and cabernet franc planted in 1970 with a small portion of petit verdot and merlot from the neighbouring McHenry's Vineyard. The soils of these vineyards are predominantly deep, sandy, well drained loams with high lateritic gravel content over clay. All vines are vertically shoot positioned, shoot thinned and leaf plucked where required to produce the optimum fruit exposure, flavour, vine health and tannin development.
- The season:** 2004 was a great vintage for red wines in Margaret River. A long, warm and dry summer produced moderate yields with healthy canopies. The fruit ripened fully with rich tannins and great depth producing some of the best cabernet grapes in recent years.
- Blend:** Cabernet sauvignon 96%, cabernet franc 2%, petit verdot 1%, merlot 1%.
- Winemaking:** The fruit from each block was hand harvested in individual parcels, destemmed at the winery and delivered to both open and static stainless steel fermenters. The fermentation is managed with a combination of plunging and pump overs with maceration on skins lasting up to four weeks. Following basket pressing the parcels are matured in 100% French oak from selected Bordeaux coopers for 18 months (70% new oak) prior to blending, fining and bottling. The wine then spends a further 30 months in bottle at the winery prior to release some four years after harvest.
- Analysis:** 14.5% alcohol, 6.8 g/L total acidity, 3.47 pH.
- Closure:** Screwcap.
- Market:** Domestic and international.