

# CAPE MENTELLE

MARGARET RIVER

## CABERNET SAUVIGNON 2005

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 with purple hues.
- Nose:** A ripe and savoury nose of red currants, violets, dark plums and light mocha oak.
- Palate:** Full bodied cabernet with the classic depth and richness of Cape Mentelle. Ripe blackcurrant and mulberry fruit with rich couverture chocolate, subtle nutmeg and cinnamon spices. There is a slatey bright acidity and a long palate supported by fine cedary tannins.
- Food pairing:** Roasted pigeon stuffed with porcini mushrooms on a bed of Puy lentils and an accompanying rich jus.
- Cellaring:** Will reward cellaring until at least 2020.

### Technical note

- Vineyard:** Cape Mentelle's Estate Vineyard was planted in 1970 and 1972 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. All vines are cane pruned and vertically shoot positioned, shoot thinned and in some cases leaf plucked to ensure a balance between fruit exposure to light while providing protection from the midday sun.
- The season:** Spring began with enough rain in the soil to ensure that the vines got off to a good start, with optimal vegetative growth. Generally dry and sunny conditions prevailed through a season of below average temperatures until March when a sustained heatwave was relieved by two late bouts of rain which slowed things down nicely, allowing the old cabernet vines to successfully ripen the fruit in perfect autumnal conditions.
- Blend:** Cabernet Sauvignon 100%.
- Winemaking:** After destemming and light crushing, berries were fermented and remained on skins for 20-30 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. After malolactic fermentation in stainless tanks, the wine was racked to Bordeaux coopered French oak barriques, 60% of which were new, for 18 months maturation. Only one-third of the batches (Block3) were deemed to be of the quality necessary for the final blend of our flagship wine, which was given a light egg-white fining prior to bottling in December 2006.
- Analysis:** Alcohol 14%, 6.4 g/l total acidity, 3.38 pH.
- Closure:** Screwcap.
- Market:** Domestic and export.