
CAPE MENTELLE CABERNET SAUVIGNON 2008

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:

Dark red.

NOSE:

Classic blackcurrant, bay leaf and tar amidst hints of lavender bush, elderflower and black mulberries.

PALATE:

Finely textured, full flavoured and abundant with blackcurrants, hints of cocoa and graphite. The finish is tight and minerally with long and harmonious tannins.

FOOD PAIRING:

Mustard seed crusted lamb rack on du Puy lentils.

CELLARING:

Drink now to 2028.

BLEND:

96% cabernet sauvignon, 4% merlot.

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 to affects of strong westerly sea breezes. For over 30 years the best parcels of cabernet have been carefully managed to produce grapes with full concentrated flavour and with a firm yet fine tannin profile. The grapes are harvested by hand and sorted berry by berry to ensure the best possible expression of fruit character and structure each year.

THE SEASON:

A wet winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February. The harvest for red varieties was ideal with finished wines defined by excellent tannin structure and length. The vintage is sure to be amongst the greatest vintages for red wines in Margaret River.

WINEMAKING:

The hand picked fruit underwent berry sorting and destemming followed by light crushing. Individual vineyard batches were fermented on skins for up to 40 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed with harder pressings kept aside. Following pressing individual parcels were racked to oak for malolactic fermentation. Regular rackings over an 18 month period ensure the individual wines are at their best prior to blending. The wines are matured in selected Bordeaux coopered barriques of which 40% are new with the balance being one year old. The final blend was completed in November 2009 and bottled in February 2010.

ANALYSIS:

13.5% alcohol, 6.3g/l total acidity, 3.49 pH.

CAPE MENTELLE

MARGARET RIVER
