

CAPE MENTELLE

MARGARET RIVER

CHARDONNAY 2004

MARGARET RIVER HAS ESTABLISHED A WORLD-WIDE REPUTATION FOR HIGH QUALITY CHARDONNAY. THE CAPE MENTELLE STYLE DRAWS INSPIRATION FROM TRADITIONAL METHODS TO PRODUCE A WINE DISPLAYING AROMATIC COMPLEXITY AND A RICH, TEXTURED PALATE WITH A LONG, CLEAN FINISH.

APPEARANCE	Pale gold.
NOSE	Vibrant aromas of ripe peach, nectarines and figs combine with the sweet spice of gingernut biscuits.
PALATE	The palate opens with rich quince paste and cardamon spiced poached pears leading to a refined peaches and cream mid-palate, underpinned by subtle mealy notes. The finish lingers beautifully, resonating with crisp lemon zest.
VINTAGE AND VINEYARD	The growing season was dry from mid-November through to mid-April with only 80mm of rain falling during this period. The lack of rain, combined with the mild temperatures, augured well for the grapes' development. Irrigation was a saviour this year and its judicious use allowed the vines to maintain sufficient health to ripen the fruit. Ripening was slow with most varieties harvested up to seven days later than normal. The rains held off throughout March and April to allow a problem-free harvest. The fruit for this wine is sourced from three sites. The McHenry Vineyard has a sheltered north-easterly aspect and deep gravel loam soils. Our Chapman Brook Vineyard planted in 1993-4, contributes crisp, clean citrus flavoured fruit. The sandy loam soils of the Maiolo Vineyard, further north in the region, provides a small percentage of the fruit, contributing to the ripe, full-bodied characters of the wine.
WINEMAKING TECHNIQUE	Three days after picking the fermenting juice was racked to French oak barrels, approximately half of which were new and the remainder one and two years old. A large portion of the fruit was transferred as whole bunches and gently pressed off. This juice was racked into barrel the following day for fermentation by wild yeast. Occasional stirring and regular topping was carried out during the time in barrel. In December 2004 the contents of the barrels meeting the requisite standards were blended and given a light fining before filtering and bottling in February 2005.
CLOSURE	Domestic - screwcap Export - screwcap/cork