

CAPE MENTELLE

MARGARET RIVER

CHARDONNAY 2007

RRP- \$42.00

Margaret River has established an international reputation for high quality chardonnay. The Cape Mentelle style draws inspiration from traditional methods to produce a wine displaying aromatic complexity and a fine, textured palate with a long, clean finish.

Tasting note

- Appearance:** Pale straw.
- Nose:** White peach, nashi pear and quince greet the nose with fresh brioche and toasted hazelnuts providing delicate complexity.
- Palate:** Grapefruit, lime and pear provides the crest of a well textured and long creamy palate. Underlying savoury hazelnuts gives the palate poise and complexity. Balanced natural acidity creates a finely structured wine with a long, mineral finish.
- Food pairing:** Whole marron (freshwater crayfish) with crustacean bavois and ruby grapefruit segments.
- Cellaring:** Enjoy now to 2015.

Technical note

- Vineyard:** The fruit for Cape Mentelle Chardonnay is sourced principally from the winery's Chapman Brook vineyard located in the cooler southern half of the Margaret River wine region. Most of the Chardonnay is cane-pruned and vertical shoot positioned. The majority of these vineyards are planted to the Mendoza (GinGin) clone of chardonnay, which has proven to be particularly successful in the Margaret River region.
- The season:** 2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season, which combined with excellent vine health, produced full flavoured, concentrated white wines with great aromatic intensity and fresh, lively palates.
- Blend:** 100% Chardonnay
- Winemaking:** Hand-picked bunches were elevated into the press. The following day the juice was racked into Burgundy coopered French oak barriques, of which approximately one third were new. Fermentation proceeded by both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage and topping was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in December. The wine was bottled in January 2008, after bentonite fining and cold stabilisation.
- Analysis:** 13% alcohol, 6.7 g/l total acidity, 3.29 pH.
- Closure:** Screwcap.
- Market:** Domestic and export.