

CAPE MENTELLE CHARDONNAY 2008

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:

A restrained and complex blend of jasmine, frangipani, wild honey, almond meal, lime blossom and gunflint.

PALATE:

Juicy white fleshed nectarine and figs with subtle cashew nuts and an underlying citrus backbone providing length and depth to the wine.

FOOD PAIRING:

Slow Roasted Bresse Chicken stuffed with fresh morels and hazelnuts.

CELLARING:

Drink now to 2017.

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 (Gin Gin) clone of chardonnay, which has proven to be particularly successful in the Margaret River region.

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 when the whites were all harvested in perfect conditions over the following four weeks. A great vintage for Margaret River!

BLEND:

100% chardonnay.

WINEMAKING:

Hand-picked bunches were elevated into our Bucher membrane press and the resulting free-run juice was left to settle overnight. The following day the juice was racked into Burgundian 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 2009.

ANALYSIS:

13% alcohol, 6.55g/l total acidity, 3.22 pH.

CLOSURE:

Screwcap.

