

CAPE MENTELLE

MARGARET RIVER

SHIRAZ 2004

CAPE MENTELLE'S STYLE OF SHIRAZ TAKES INSPIRATION FROM TECHNIQUES USED IN THE RHÔNE VALLEY. A SMALL PORTION OF WHOLE BUNCH FERMENTATION AND MINIMAL USE OF NEW OAK IS AIMED AT LIFTING THE REFINED FLORAL CHARACTERS OF THE VARIETY ALONG WITH THE MORE SAVOURY, SPICY ELEMENTS DERIVED FROM THE VINEYARD.

APPEARANCE	Deep garnet with purple hues.
NOSE	Aromas of blueberries and plum are complemented by couverture and toasty vanilla along with nutmeg and cardamon spices.
PALATE	Rich, vibrant, juicy blackberry and plum flavours lead into a generous, spicy, dark chocolate laced finish. The sinewy, savoury tannins show excellent persistence on a long and complex palate.

VINTAGE AND VINEYARD	A cold calm winter was followed by a mild spring lacking the extremes occasionally endured in the south west. The growing season was dry from mid-November through to mid-April. Judicious irrigation maintained vine health allowing a long, slow ripening season with most varieties harvested up to seven days later than usual. The rains held off throughout March and April to allow a smooth, problem free harvest, completing a fantastic vintage.
----------------------	--

Shiraz is mainly sourced from our Wallcliffe and Trinders Estate vineyards, planted 26 and 13 years ago respectively, where the soils are gravel laterite derived from weathered granite with a gravel-clay sub-soil. Shoot and leaf removal is employed during the course of the season on all vines.

WINEMAKING TECHNIQUE	Grapes were harvested from 28 March to 10 April. Sugar averaged 24.5 brix and acid levels ranged between 5.6 and 6.5 grams per litre. Yields ranged between 4.5 and 8.3 tonnes per hectare reflecting the variable nature of the year. A small percentage of the fruit was hand-picked and conveyed to the fermenters as whole bunches with the balance machine-harvested and crushed on top of the bunches. Fermentation proceeded rapidly and, following basket pressing, malolactic fermentation quickly follows in large oak vats. The wine was racked to barrel in July/August and aged in a 50:50 combination of French and American oak barrels of which 35% was new. The final blending took place in October 2004.
----------------------	---

CLOSURE	Screwcap - Domestic/Export Cork - Limited export
---------	---

CAPE MENTELLE

MARGARET RIVER

SHIRAZ 2004- Technical Notes

TASTING NOTES

Aromas of blueberries and plum are complemented by couverture and toasty vanilla along with nutmeg and cardamon spices. Rich, vibrant, juicy blackberry and plum flavours lead into a generous, spicy, dark chocolate laced finish. The sinewy, savoury tannins show excellent persistence on a long and complex palate.

VINEYARD

Shiraz is mainly sourced from our Wallcliffe and Trinders Estate Vineyards, planted 26 and 13 years ago respectively, where the soils are gravel laterite derived from weathered granite with a gravel-clay sub-soil. The vines are predominately vertically trained and cane pruned. A portion is also trained by the Scott Henry and TK2 method to help control the vigorous nature of the vines in certain areas. A small amount of shiraz is sourced from the McHenry and Darnell Vineyards planted 7 kilometres west and 20 kilometres east of Margaret River township, both on the banks of the river. Here the soils are of a free draining, alluvial based type with a sheltered northerly aspect. Karri Park Vineyard fruit is a new addition to the blend exhibiting intense peppery flavours. Shoot and leaf removal is employed during the course of the season on all vines.

THE SEASON

A cold but calm winter was followed by a pleasantly mild spring lacking the extremes occasionally endured in the south west. 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 was the most significant characteristic of the vintage and when combined with the mild temperatures it 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 smooth, problem free harvest.

HARVEST

Harvested over a two week period from 25 March to 8 April in perfect weather. Sugar averaged 24.9 brix and acids levels ranged between 5.5 and 6.5 grams per litre. Yields across the shiraz vineyards averaged a low five tonnes per hectare.

VINIFICATION

About five percent of the fruit (primarily grenache) was hand-picked and conveyed to the fermenters as whole bunches with the balance machine harvested and crushed on top of the bunches. Fermentation proceeded rapidly with the ferment warmed to achieve a fast initial maceration. On the seventh day the wine is drained off and the skins gently basket pressed with most of the harder pressings returning to the free run. Malolactic fermentation follows quickly in large vats. The wine was racked to barrel in July/August and aged in a 50:50 combination of French and American oak barrels of which 35% were new. The wine was racked again in January 2005 when a preliminary blend was done. The final blending took place in October 2005, followed by filtration and bottling.

Analysis: 15% Alcohol, pH 3.50, 6.5 g/L Acidity

Blend: 95% shiraz, 5% grenache

Closure: Cork/screwcap