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# CAPE MENTELLE SHIRAZ 2011



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CAPE MENTELLE SHIRAZ DRAWS INSPIRATION FROM THE TECHNIQUES AND WINES OF THE NORTHERN RHÔNE VALLEY IN FRANCE. THE FRUIT IS DESTEMMED, BERRY SORTED, COLD SOAKED AND TRADITIONALLY FERMENTED. MATURATION IN BOTH LARGE OAK VATS AND SMALL BARRIQUES IS AIMED AT RETAINING THE REFINED FRUIT, FLORAL AND SPICE CHARACTERS OF THE VARIETY.

## TASTING NOTE

### APPEARANCE:

Inky with purple hues.

### NOSE:

The aromas are deep and penetrating showing rich blueberry fruit with plum skins, aniseed, black pepper and allspice.

### PALATE:

A wine of great depth which has mulberry and blueberry fruit supported by a touch of dark chocolate and liquorice. The structure is firm and savoury with the sweet berry fruit balanced by a long, spicy finish which is bright, fruit driven and sure to age very well.

### FOOD PAIRING:

Wagyu beef tataki served with shitake and enoki mushroom salad and a truffle mayonnaise.

### CELLARING:

Drink now to 2031.

### BLEND:

100% shiraz.

### ANALYSIS:

13.5% alcohol, 6.0g/l total acidity, 3.6 pH.

## TECHNICAL NOTE

### VINEYARD:

The fruit for this wine was sourced from Cape Mentelle's Estate Vineyards in Margaret River, with vines ranging in maturity from 12 - 39 years. The soils are predominantly deep sandy loams with high lateritic gravel content over clay. Shoot and leaf removal techniques were used to ensure a balance between fruit exposure to light whilst providing protection from the midday sun.

### THE SEASON:

The early 2011 harvest in Margaret River was warm and dry and continued an excellent run of recent vintages. Warm nights and above average daily temperatures throughout the growing season led to very early ripening across all varieties, with harvest commencing earlier than any of the last 5 vintages. Ripe and plush with velvety tannins and abundant fruit flavour are the result of an outstanding vintage.

### WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 15 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. Following pressing the individual parcels were racked to barriques and large oak vats for malolactic fermentation. Regular rackings over a 14 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Burgundian coopered barriques of which 20% were new, before being bottled in November 2012.

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# CAPE MENTELLE

MARGARET RIVER