
CAPE MENTELLE

SHIRAZ

2012



CAPE MENTELLE SHIRAZ TAKES 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 AND FLORAL CHARACTERS OF THE VARIETY ALONG WITH THE MORE SAVOURY, SPICY ELEMENTS DERIVED FROM OUR VINEYARDS IN MARGARET RIVER.

TASTING NOTE

APPEARANCE:

Inky with purple hues.

NOSE:

Complex and vibrant brambly blueberry, red currants, all spice, schezuan pepper and a touch of fruit.

PALATE:

Plush and rich with juicy bright fruits of plums, and mulberry complemented by hints of spice. The full flavoured palate is richly textured balanced by a long fine and spicy finish.

FOOD PAIRING:

Aniseed tea smoked duck breast, hoi sin sauce with wild rice and Asian greens.

CELLARING:

20+ years

BLEND:

100% shiraz.

ANALYSIS:

13.5% alcohol, 6.0g/l total acidity, 3.47pH.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine was sourced from Cape Mentelle's Estate Vineyards from Margaret River ranging in age from 13-40 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 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted in was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured that fruit harvested in perfect condition and completed by early April prior to heavy late April rains.

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. The individual parcels were racked to barriques and large oak vats following pressing 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 bottled in October 2013.

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MARGARET RIVER
