
CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2008



THIS CABERNET MERLOT BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES OF BORDEAUX. CAPE MENTELLE HAS DEVELOPED AN INTERNATIONAL REPUTATION FOR LONG LIVED CABERNET. THIS BLEND SEEKS TO CAPTURE THE QUALITY OF THE TWO VARIETIES THAT, WHEN BLENDED, CREATE A WELL ROUNDED, FULL AND RICH STYLE.

TASTING NOTE

APPEARANCE:

Deep red with crimson hues.

NOSE:

An array of varietal expression beginning with blackcurrant, dried sage and tobacco. Beneath lies cracked coffee bean and camphor with hints of subtle vanilla.

PALATE:

Richly textured with blackcurrant, liqueur cherry and hints of sweet vanilla. Savoury, fine oak provides depth and structure, finishing with chalky, dry tannins.

FOOD PAIRING:

Slow braised lamb shank with rosemary and sage.

CELLARING:

Drink now to 2023.

BLEND:

64% cabernet sauvignon, 36 % merlot.

TECHNICAL NOTE

VINEYARD:

The majority of the cabernet sauvignon and merlot for this blend were harvested from our Trinders, Wallcliffe and Foxcliffe vineyards. Most of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.

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. The harvest for red varieties was ideal with finished wines defined by excellent tannin structure and length. The vintage is sure to be amongst the greatest vintages for red wines in Margaret River.

WINEMAKING:

After individual berry sorting each vineyard's parcel of fruit was fermented on skins for up to 40 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 oak following pressing for malolactic fermentation. Regular rackings over an 18 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 25% were new. The final blend was completed in November 2009 and bottled in February 2010.

ANALYSIS:

13.5% alcohol, 6.2g/l total acidity, 3.53 pH.

RRP:

\$32.00

CAPE MENTELLE

MARGARET RIVER
