

---

# CAPE MENTELLE

## WILYABRUP

CABERNET SAUVIGNON MERLOT CABERNET FRANC

### 2011



---

A UNIQUE EXPRESSION OF THE TRADITIONAL CABERNET BLEND, HAND PICKED FROM AMONGST THE OLDEST VINES IN THE WILYABRUP SUB-REGION OF MARGARET RIVER. THIS WINE CAPTURES THE UNIQUE SYNERGY OF SITE, VARIETIES AND VINTAGE TO CREATE A WINE WITH THE EXCEPTIONAL VIBRANCY, LUSCIOUS DARK FRUITS AND CHARACTERISTIC FINE GRAVELLY TANNINS FOR WHICH THIS AREA IS SO HIGHLY REGARDED.

#### TASTING NOTE

**APPEARANCE:**  
Deep crimson red.

**NOSE:**  
Perfumed aromatics of satsuma plums, redcurrant, cherries and dark chocolate combine with hints of dried herbs and violets.

**PALATE:**  
A medium to full body with bright and expressive flavours of mocha, currants, cedar and nutmeg leading to a velvety mouthfeel and a rich, long finish.

**FOOD PAIRING:**  
Slow braised beef brisket served with Paris mash, roasted root vegetables and a rich BBQ sauce.

**CELLARING:**  
Drink now to 2031.

**BLEND:**  
39% cabernet sauvignon, 36% merlot, 25% cabernet franc.

#### TECHNICAL NOTE

**VINEYARD:**  
Sourced from the Kyella Vineyard (established in 1974) from within the Wilyabrup sub-region of Margaret River. This region exhibits the classic gravelly lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian Ocean only 5km away. This vineyard is cane pruned and hand picked with the three varieties managed and harvested individually to maximise varietal character and complexity.

**THE SEASON:**  
The 2011 harvest in Margaret River was warm, dry and early 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 five vintages. Ripe, plush and velvety tannins with abundant fruit flavour are the result of an outstanding early and warm vintage.

**WINEMAKING:**  
After destemming, berry sorting and light crushing, individual vineyard batches were fermented on skins for up to 30 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 a 16 month period ensured the individual wines were at their best prior to blending. The wines matured in selected Bordeaux coopered barriques of which 40% were new with the balance being one year old. The final blend was completed in September 2012 and bottled in November 2012.

**ANALYSIS:**  
13.5% alcohol, 5.1 g/l total acidity, 3.54pH.

---

# CAPE MENTELLE

MARGARET RIVER

---