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# CAPE MENTELLE WILYABRUP

CABERNET SAUVIGNON MERLOT CABERNET FRANC  
2012



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A UNIQUE EXPRESSION OF THE TRADITIONAL CABERNET BLEND, FROM THE LOCALITY OF WILYABRUP IN MARGARET RIVER. THIS WINE CAPTURES THE UNIQUE SYNERGY OF THE SITE, VARIETIES AND VINTAGE TO CREATE A WINE WITH EXCEPTIONAL VIBRANCY OF CHARACTER FOR WHICH THIS AREA IS SO HIGHLY REGARDED. LUSCIOUS DARK FRUITS WITH GREAT DENSITY AND CHARACTERISTIC FINE GRAVELY TANNINS ARE THE HALLMARKS OF THIS UNIQUE PART OF THE MARGARET RIVER REGION.

## TASTING NOTE

**APPEARANCE:**  
Deep crimson red.

**NOSE:**  
Dutch cocoa, aged tobacco, satsuma, plums and black currants with hints of violets and mint.

**PALATE:**  
A deep flavoured and intense wine with abundant ripe plums, currants and liquorice balanced by touches of tobacco and chocolate. The tight gravelly tannins provide length and shape to the palate carrying the fruit flavours to provide a long and elegant finish.

**FOOD PAIRING:**  
Wagyu beef tataki with ponzu and porcini oil.

**CELLARING:**  
20+ years

**BLEND:**  
43% cabernet sauvignon, 33% merlot, 24% cabernet franc.

## TECHNICAL NOTE

**VINEYARD:**  
Sourced from two well established vineyards from within the locality of Wilyabrup in Margaret River. This area exhibits the classic gravelly lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian ocean only 5km away. These vineyards are cane pruned, hand harvested with the three varieties managed and harvested individually to maximise varietal character and complexity.

**THE SEASON:**  
The 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted 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 fruit harvested in perfect condition and completed by early April prior to heavy late April rains.

**WINEMAKING:**  
After destemming, individual 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 are racked to oak following pressing for malolactic fermentation. Regular rackings over a 16 month period ensure the individual wines are 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 August 2013 and bottled in October

**ANALYSIS:**  
13.5% alcohol, 6.0 g/l total acidity, 3.45pH.

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MARGARET RIVER