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# CAPE MENTELLE ZINFANDEL 2008



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INTRODUCED TO THE VINEYARD FROM CALIFORNIA IN 1972, ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE BOTH IN THE VINEYARD AND THE WINERY. THE RESULTING HEDONISTICALLY RICH (OFTEN REMENISCANT OF CHRISTMAS PUDDING) WINE MAKES ALL THE HARD WORK WORTHWHILE AND AS SUCH THE CAPE MENTELLE ZINFANDEL HAS DEVELOPED SOMETHING OF A 'CULT' FOLLOWING FOR LOVERS OF SUCH A STYLE.

## TASTING NOTE

### APPEARANCE:

Dark red and crimson.

### NOSE:

A sweet luscious bowl of blackberries and ripe currants lures the nose to an array of sweet spices including cinnamon, nutmeg and anise. Dark chocolate and a fragrant violet lift enhances its intensity.

### PALATE:

A rich, soft and textural palate is characterised by dark berries and cherry ripe. Fine powdery tannins complete a very silky palate.

### FOOD PAIRING:

Five-spice duck breast with muscatels.

### CELLARING:

Drink now to 2020.

### BLEND:

100% zinfandel.

## TECHNICAL NOTE

### VINEYARD:

The fruit for this wine was sourced from the Estate Vineyards of Wallcliffe and Trinders along with a 38 year old vineyard in the Wilyabrup sub region of Margaret River. 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:

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:

The zinfandel was handpicked in the first week of March. After destemming, the must was allowed to soak for several days prior to fermentation to soften up the raisins before being inoculated with a vigorous yeast strain. The wine steadily fermented to dryness prior to basket pressing directly to large oak vats and barriques for malolactic fermentation and maturation. We used 25% new oak barrels, primarily French, for a total of 18 months.

### ANALYSIS:

15% alcohol, 6.3g/l total acidity, 3.6 pH.

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# CAPE MENTELLE

MARGARET RIVER

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