
CAPE MENTELLE

ZINFANDEL

2012



INTRODUCED TO THE ESTATE VINEYARD FROM CALIFORNIA IN 1974, ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE BOTH IN THE VINEYARD AND THE WINERY. THE RESULTING UNIQUE AND HEDONISTICALLY RICH 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:
Vibrant mulberry.

NOSE:
Ripe berries, plums and rhubarb with Cherry Ripe and a hint of aged tobacco.

PALATE:
Opulent and rich with an abundance of plush ripe cherries and plums and some cinnamon spice. Although powerful the wine also exhibits restraint in its savoury tannin structure and long silky length sure to provide enjoyment for a couple of decades to come.

FOOD PAIRING:
A fat slice of Schwarzwälder Kirschtorte (Black forest cake)

CELLARING:
20 years

BLEND:
100% zinfandel.

TECHNICAL NOTE

VINEYARD:
Cape Mentelle's Zinfandel was planted in 1974 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. Traditionally planted to low density bush vines this vineyard requires fastidious attention to detail to ensure only the best quality fruit is produced.

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:
The zinfandel was handpicked in the first week of March. After destemming and individual berry sorting, the must was allowed to soak at cool temperatures for several days prior to fermentation. 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 French oak barrels for a total of 16 months. The wine was bottled in October 2013.

ANALYSIS:
14.5% alcohol, 5.8 g/l total acidity, 3.53 pH.

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MARGARET RIVER
