
CAPE MENTELLE

CABERNET SAUVIGNON

2014



CAPE MENTELLE HAS A RICH HISTORY OF EXCEPTIONAL QUALITY AND CONSISTENCY WITH CABERNET SAUVIGNON FROM A PIONEERING PRODUCER IN MARGARET RIVER IN THE EARLY 1970'S TO A BENCHMARK WINERY TODAY. AN EXCEPTIONAL TERROIR WINE, ALWAYS REPRESENTATIVE OF THE VINTAGE CONDITIONS, WITH A STRONG REGIONAL IDENTITY AND THE STRUCTURE AND FRUIT INTENSITY TO IMPROVE WITH EXTENDED CELLARING.

TASTING NOTE

APPEARANCE:

Deep garnet.

NOSE:

Although the generosity of the nose will increase with age, this young cabernet already displays abundant red fruit jam notes, supported by blond caramel, sweet liquorice and cocoa nibs that let through hints of varietal dried herbs and fresh forest floor.

PALATE:

The attack is delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammed and caramelized, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes. The noble oak supports the structure all the way to the long liquoricy finish that invites a second sip.

FOOD PAIRING:

The Cape Mentelle winemakers suggest entrecote bordelaise, peppercorn-crusted flank steak and, for the more adventurous, some roasted quails with quince and wild mushrooms.

CELLARING:

Can easily be enjoyed young, will reward cellaring 20+ years.

BLEND:

85% Cabernet Sauvignon, 15% Merlot.

TECHNICAL NOTE

VINEYARD:

Sourced from our long established vineyards 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 5kms away. These vineyards are manually cane pruned, meticulously treated as individual vines throughout the season and hand harvested in 6.5kg crates that allow each section to be handled with all the particular care it deserves.

THE SEASON:

Margaret River experienced amongst the warmest vintage on record and on a par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. The red varieties enjoyed a long warm ripening season that ensured beautiful mature tannins and bright varietal fruit flavor.

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 were racked to oak following pressing for malolactic fermentation. The wines were matured for 18 to 20 months (depending on batches) in selected coopered barriques of which about 70% were new.

ANALYSIS:

14.0% alcohol, 5.7 g/l acidity, 3.67 pH.

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MARGARET RIVER