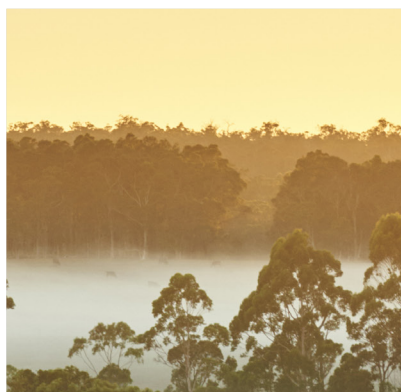


CABERNET SAUVIGNON 2015



PRECISE
INTENSE
ELEGANT



Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon. From a pioneering producer in Margaret River in the early 1970s to a benchmark winery today.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“An exceptional terroir wine, with a strong regional identity and the structure and fruit intensity to improve with extended cellaring.”

– Frédérique Perrin, Technical Director

CABERNET SAUVIGNON 2015



TASTING NOTES

Appearance

Deep dark garnet and violet

Nose

A rush of intense ripe red fruits comes first to the nose with expressive notes of dark cherry, strawberry and Satsuma plum. The bouquet is then completed with aromas of white caramel, vanilla and peppercorns, along with a subtle hint of smoky oak and dark cocoa nibs.

Palate

A bright attack of ripe plums, black and red cherry leading to delicate notes of smoky oak and liquorice and hints of wild game and forest floor. The structural and fine tannins combine perfectly with the fruit intensity and well-balanced acidity to provide a beautiful mouthfeel and length on the palate.

Food pairing

We recommend lean meat: beef tartare, venison carpaccio. It is also an excellent match with oyster mushrooms marinated in truffle butter or to accompany a fine dark chocolate with at least 70% cocoa content.

CONSUMPTION NOTE

Cellaring

This wine has the structure and intensity to be cellared for up to 20-30 years.

Blend

Cabernet Sauvignon 85%, Merlot 9%, Petit Verdot 3%, Shiraz 3%

Analysis

13.7% alcohol, 5.62 g/l total acidity, 3.69 pH

WINEMAKING NOTES

Vineyard

Sourced from our original vineyards and a few select partners in Margaret River. The sites exhibit classic gravelly lateritic soils and microclimates strongly influenced by the Indian Ocean just 5 km away. The vineyards are manually cane pruned and meticulously treated as individual vines throughout the season. In late April the bunches were hand harvested into small baskets with a capacity of only 6.5kg. This allows each individual row selection to be handled with all the particular care it deserves and arrives at the winery 'crush pad' in pristine condition.

Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way through December. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid-30s during the last week. The nights remained cool through summer, favouring delicate floral and red fruit flavours in particular. The red harvest was challenging due to sporadic rains but patience was rewarded as the fruit dried beautifully to reveal expressive varietal characters with amazing intensity.

Winemaking

After destemming, individual berry sorting and light crushing, individual vineyard batches were fermented on skins for up to 70 days. Ferment management is decided every day through tasting each parcel and follows no recipe. 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 with minimal racking for 18 to 20 months (depending on batches) in selected barriques of which about 55% were new. The wine is left unfinned and undergoes only minimal filtration before bottling on the estate.