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# CAPE MENTELLE

## CHARDONNAY

### 2014



MARGARET RIVER HAS ESTABLISHED AN INTERNATIONAL REPUTATION FOR HIGH QUALITY CHARDONNAY. THE CAPE MENTELLE STYLE DRAWS INSPIRATION FROM TRADITIONAL METHODS TO PRODUCE A WINE DISPLAYING AROMATIC COMPLEXITY AND A FINE, TEXTURED PALATE WITH A LONG, RICH FINISH.

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#### TASTING NOTE

**APPEARANCE:**  
Straw gold.

**NOSE:**  
Quince, apple and pear compote, cinnamon toast and roasted fig dominate the open, very expressive nose.

**PALATE:**  
The palate is full and rich with flavors reminiscent of bread crust, sticky fig pudding, candied nectarine and granny smith crisps. Notes of almond, pecan and creamy, savoury oak frame the long finish.

**FOOD PAIRING:**  
Roasted fowl with morel mushrooms and cream sauce; lobster with drawn butter; goose terrine.

**CELLARING:**  
5 to 10 years.

**BLEND:**  
100% Chardonnay.

**ANALYSIS:**  
13.0 % alcohol, 6.9 g/l total acidity, 3.2 pH.

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#### TECHNICAL NOTE

**VINEYARD:**  
Fruit is predominantly sourced from Cape Mentelle's Chapman Brook Vineyard located in the cooler Southern half of Margaret River. The Chardonnay is both spur and cane-pruned and vertical shoot positioned producing an upright open canopy. The majority of these vineyards are planted to the Mendoza (GinGin) clone of Chardonnay along with classic Burgundian selections (clones 95 and 76).

**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. Flavours are bright and fresh with natural acidity high and in good balance with the fruit intensity. Another great vintage for Margaret River.

**WINEMAKING:**  
Hand-picked bunches were elevated into our membrane press and the resulting free-run juice was left to settle overnight. The following day the juice was racked into Burgundian coopered French oak barriques, of which approximately one third were new. Fermentation proceeded by both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage and topping was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in October and bottled in November 2014, after stabilisation in tank.

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