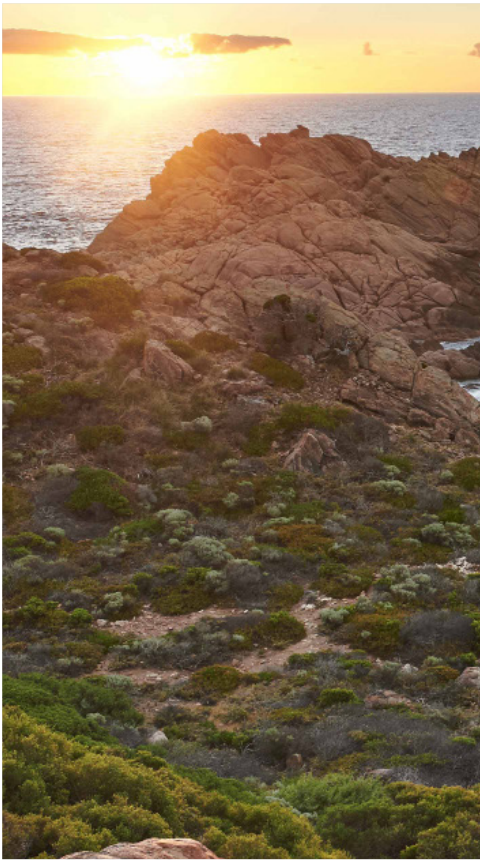
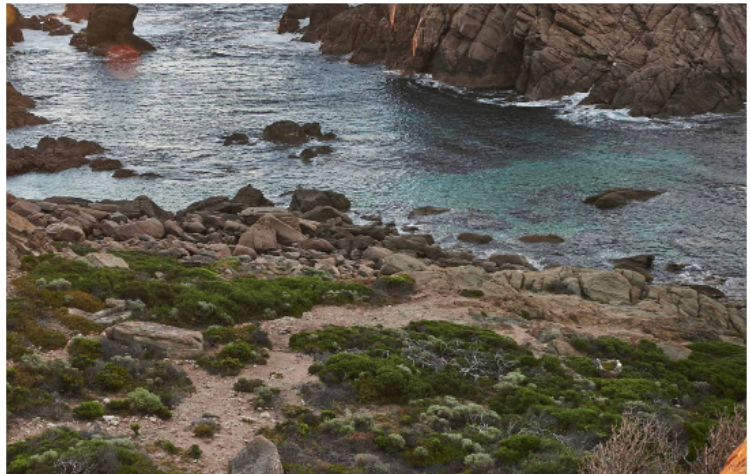


CHARDONNAY 2016



BALANCE
INTENSITY
TRADITION



This Cape Mentelle Chardonnay style draws inspiration from the most traditional Burgundian methods to produce a wine displaying aromatic complexity and a fine, textured palate with a long, rich finish.

Our chardonnay is made to go from aperitif to cheeseboard and is perfect for cellar ageing.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“The Cape Mentelle Chardonnay best respects the exceptional fruit of Margaret River with the most traditional hands-off winemaking.”

– Frédérique Perrin, Technical Director

CHARDONNAY TASTING NOTES

2016



Appearance

Bright, straw yellow with hints of gold and sunflower.

Nose

Intense nose of candied melon, orange zest, apricot jam and frangipani with sweet, warm spices and a hint of vanilla.

Palate

The palate is unctuous and generous, offering layers of flavour from stone fruit, rockmelon, white peach, dried apricots interlaced with caramelised breadcrumbs and toasted brioche. The long finish is rich but with spiced nut aromas lifted by preserved lemon notes.

Food pairing

This chardonnay will pair well with creative and inspired dishes. We recommend Asian fusion and Pacific cuisine as the wine's richness and freshness can accommodate a range of spices, fresh herbs and even chilies. A simple pan-fried fresh cod with Vietnamese slaw.

CONSUMPTION NOTE

Cellaring

At least 10 to 15 years

Blend

Chardonnay 100%

Analysis

14.0% alcohol, 7.0 g/l total acidity, 3.25 pH

WINEMAKING NOTES

Vineyard

Fruit is sourced exclusively from Cape Mentelle's two southern vineyards, Chapman Brook and Crossroads. The chardonnay is mostly single cane-pruned, with the exception of a few older spur patches remaining, and all vertical shoot positioned producing an upright, open canopy. The majority of these vineyards are planted to the Gin Gin selection of chardonnay along with classic Burgundian clones 95 and 76.

The season

After a dry winter, Margaret River experienced a moderately warm summer, punctuated by unusual rainfalls in the second half of January which delayed the first harvests by about 10 days. The moderate day and low night temperatures allowed exceptional preservation of the varietal white aromas and a long harvest period to pick each small batch of fruit in the most perfect conditions. As a result, our chardonnay retained its supportive acidity while developing beautifully ripe fruit flavours and a rich texture.

Winemaking

Our chardonnay is harvested by hand in one-layer 6.5 Kg crates that allow the fruit to be gently transported to the winery. The fruit is then elevated into our membrane press for pressing directly to oak barrels of which approximately one third are new. Wild fermentation is left to happen with some malolactic fermentation taking place also as the wine is held unracked and unsulfured in barrels for ten to eleven months. Racking and blending happens at the last minute before bottling, in January just before the arrival of the next harvest.