
CAPE MENTELLE

ROSÉ

2015



CAPE MENTELLE ROSÉ IS A FRESH, FRUIT-FORWARD EXPRESSION OF THE TRADITIONAL DRY ROSÉ STYLE. A BLEND OF GRENACHE AND SHIRAZ AND A COMBINATION OF DIRECT PRESSING AND SAIGNEE METHODS GIVE THE WINE DELICATE FRESH AROMAS AND COLOR, FRAMED BY GENEROUS FRUIT AND A REFRESHING ACIDITY THAT MAKES IT THE PERFECT SUMMER BEVERAGE TO BE SHARED WITH FRIENDS.

TASTING NOTE

APPEARANCE:

Delicate watermelon hue.

NOSE:

Bright red berry fruit with complex rose water, turkish delight notes.

PALATE:

The palate bursting with ripe wild strawberry notes, this completely dry style will surprise by its richness and candied berry perceived sweetness. The refreshing acidity, with notes of citrus and melon, leads to a long creamy strawberry finish that invites a second sip.

FOOD PAIRING:

A fun wine to match with fun sharing food: sardines a la plancha, tapas, chorizo and fava beans, parma ham. The combination of clean acidity and intense red fruit also makes this wine the perfect match with spicy foods and herbs (lamb kofta with mint, squid with cilantro...).

CELLARING:

Best enjoyed young & fresh.

BLEND:

82% Grenache, 18% Shiraz.

ANALYSIS:

13.5% alcohol, 5.8 g/l total acidity, 3.18 pH.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine comes mostly from our Crossroads vineyard where our only block of Grenache was planted about 12 years ago. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON:

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to the year end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid 30's during the last week. The nights remained cool through summer, favouring delicate floral and red fruit flavours especially.

WINEMAKING:

The fruit is harvested at the peak of its freshness and fruitiness, avoiding strong dry tannins. Assessing each batch separately, we use a combination of skin soaking and direct pressing (for the Grenache) and saignee (for the Shiraz). The wine undergoes a slow cool fermentation in stainless tanks to preserve the fresh fruit character. on lees maturation enriches the texture.

CAPE MENTELLE

MARGARET RIVER