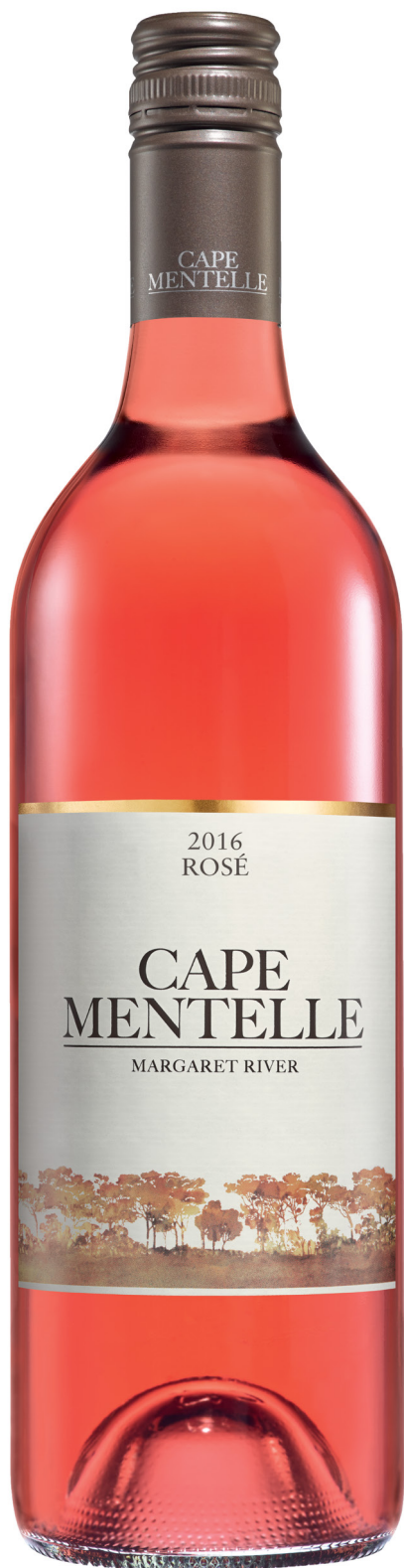

CAPE MENTELLE

ROSÉ

2016



CAPE MENTELLE ROSE IS A FRESH, FRUIT-FORWARD EXPRESSION OF THE TRADITIONAL DRY ROSE STYLE. A BLEND OF GRENACHE AND SHIRAZ AND A COMBINATION OF DIRECT PRESSING AND SAIGNEE METHODS GIVE THE WINE DELICATE FRESH AROMAS AND COLOUR, 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 with pale rose edges.

NOSE:

Bright strawberry and cream and cranberry fruit with complex rose water, candied melon and lemon basil notes.

PALATE:

The attack is fresh and reminiscent of the crunch of pomegranates and cranberries. The mid-palate is creamy and generous with notes of ripe watermelon and pink grapefruit zest with just a hint of juniper spice that adds nobility. A line of ripe citrusy acidity drives the palate to a long vinous finish that lets all the near-saline minerality of the terroir shine through.

FOOD PAIRING:

A very versatile wine that will match the simplest to the most elaborate dishes with a presence that can take plenty of spice and herbs accompaniment. The 2016 Rose makes us crave sushis, sardines a la plancha, sautéed spicy squid, an array of tapas and scallops with cream foam.

CELLARING:

Best enjoyed young & fresh.

BLEND:

71% Shiraz, 29% Grenache.

ANALYSIS:

13.5% alcohol, 6.2 g/l total acidity, 3.11 pH.

PRICE:

\$28.00

TECHNICAL NOTE

VINEYARD:

The fruit comes mostly from our Crossroads vineyard where our only block of Grenache was planted about 13 years ago, along with some own-rooted old Western Australian selection Shiraz. For the 2016 Rose, we complemented these with a small batch of Shiraz from a sunny patch 12km north of us, in the area of Wilyabrup. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

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 aromas and a long harvest period to pick each small batch of fruit in the most perfect conditions. This allowed both our Shiraz to develop peppery spicy notes and our Grenache to explode with complex fruity flavours while both retained a fresh acidity balance.

WINEMAKING:

The fruit is harvested at the peak of its freshness and fruitiness, avoiding dominating or dry tannins. Assessing each batch separately, we used a combination of skin soaking and direct pressing (for the Grenache and Shiraz) 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.

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MARGARET RIVER