

ROSÉ 2017



UNITING
VINOUS
UNWINDING



Cape Mentelle Rose is a fresh, vibrant expression of the traditional dry rose style. Our 2017 vintage Rose is a blend of shiraz, grenache, tempranillo and sangiovese. A combination of direct pressing and saignee methods deliver delicate, fresh aromas and colour. Framed by generous fruit and a refreshing acidity, it makes a perfect summer beverage to be shared with friends.

CAPE MENTELLE

MARGARET RIVER

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“It is a wine made for the pure pleasure of sharing . The vinosity of the finish makes it suprisingly serious and fit for a good debate”

– Frédérique Perrin, Technical Director

ROSÉ
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TASTING NOTES

Appearance

Bright and shiny watermelon juice colour.

Nose

The nose is an explosion of fresh fruit, with enticing raspberry nectar, estery aromas of wild berries and exotic fruit, supported by a slightly creamy caramel note.

Palate

The palate starts with a burst of strawberries and cream, with a touch of zesty cassis and lots of melon and citrus notes. The flavours are long and reminiscent of berry liqueur with a seriously vinous and peppery finish that adds to the round, voluminous mouthfeel.

Food pairing

Melon with prosciutto, Asian inspired or fusion fare as the wine will take on lemongrass, basil, chili, risotto lobster croquettes, classic tapas and even sushi.

CONSUMPTION NOTE

Cellaring

Drink fresh, 12-24 months.

Blend

Shiraz 78%, Tempranillo 8%, Grenache 8%, Sangiovese 6%

Analysis

13.5% alcohol, 6.1 g/l total acidity, 3.17 pH

WINEMAKING NOTES

Vineyard

The fruit for this wine comes mostly from our Crossroads vineyard where our only block of Grenache was planted about thirteen years ago, along with some own-rooted old Western Australian selection shiraz. The tempranillo and sangiovese was sourced from two Margaret River growers as an experiment due to the high quality of their fruit. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

Season

Following a beautiful and promising flowering, summer was mild and our vineyards were fully dry-grown. The cool nights and mild days provided perfect growing conditions for delicate aromas but delayed the harvest by three to four weeks on all varieties. Harvest finally started at Cape Mentelle on February 28th, with more generous yields than expected, across all the vineyards in the Margaret River region. For the third year in a row, this was not a vintage to tackle by the numbers or with recipes, each micro-climate and parcel behaving completely independently from the rest of the vineyard.

Winemaking

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