

WALLCLIFFE CABERNET & CABERNET FRANC 2014



AUDACIOUS
UNEXPECTED
ADVENTUROUS



From select vintages, our Cape Mentelle Wallcliffe red blend showcases the exceptional affinity of our terroirs with the classic grape varieties.

We look to produce a true celebration of each vintage and present the best possible parcels from each vintage year.

Explore our diverse and surprising Margaret River terroir with Cape Mentelle Wallcliffe red blend.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Wallcliffe Cabernet & Cabernet Franc is the purest expression of Margaret River.”

– Frédérique Perrin, Technical Director

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TASTING NOTES

Appearance

Deep dark garnet

Nose

On the nose, top notes of juicy cranberries and red fruit compote from our best old vines of Cabernet Franc marry with comforting warm spices and hints of applewood smoke to invite the first sip. Intense and complex, the core aromas are of black tea, prunes, juniper berries and sweet cinnamon.

Palate

Deep and dark, this medium bodied wine takes you from plum pudding and nutmeg to a smoky and silky mid-palate. The wine is generous, round, intense and open for its age; with notes of dried flowers, chocolate, coffee and pipe tobacco. The oak frames the wine without austerity, leading to a long velvety finish.

Food pairing

The richness and openness of this wine will accompany any slow cooked meat dish and will complement a touch of sweetness. We recommend slow cooked pork with honey and herbs, fillet of venison with truffle mash or a simple homemade eggplant parmigiana on fresh pasta.

CONSUMPTION NOTE

Cellaring

While 2014 produced generous and open wines which can easily be enjoyed in their youth, we expect patience will be rewarded with a cellaring potential of 10+ years.

Blend

Cabernet Sauvignon 54%, Cabernet Franc 38%, Merlot 5%, Shiraz 3%

Analysis

14% alcohol, 5.5 g/l total acidity, 3.62pH

WINEMAKING NOTES

Vineyard

Sourced from our long established vineyards in Margaret River. This area exhibits the classic gravelly lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian Ocean only 5 km away. These vineyards are manually cane pruned, meticulously treated as individual vines throughout the season and hand harvested in 6.5 kg crates that allow each section to be handled with all the particular care it deserves.

The Season

Margaret River experienced one of the warmest vintages on record, 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. The red varieties enjoyed a long, warm, ripening season that ensured beautiful mature tannins and bright varietal fruit flavors.

Winemaking

After destemming, individual berry sorting and light crushing, single vineyard batches were fermented on skins for up to 30 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to oak following pressing for malolactic fermentation. The wines were matured for 18 months in selected coopered barriques of which 40% was new.