
CAPE MENTELLE

ZINFANDEL

2014



PRESUMED TO HAVE ORIGINATED IN THE BALKANS, ZINFANDEL WAS INTRODUCED TO THE ESTATE VINEYARD FROM CALIFORNIA IN 1974. ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE IN THE VINEYARD WHERE IT IS UNRULY AND PRONE TO CATCHING DISEASES. BUT THE REWARDS ARE REAPED IN THE CELLAR WHERE WE HONOR THIS NORTHERN AMERICAN HERITAGE WITH TRADITIONAL LONG MACERATION TECHNIQUES AND SPICY OAK TO PRODUCE THIS UNIQUELY RICH AND GENEROUS WINE THAT HAS BEEN A FAVOURITE OF CAPE MENTELLE FOLLOWERS FOR YEARS.

TASTING NOTE

APPEARANCE:

Deep garnet with purple hues that reveal its youth.

NOSE:

First spicy and aromatic, the nose is reminiscent of cracked peppercorn and cardamom with underlying notes of mediterranean sun dried herbs. When allowed to open in the glass, notes of applewood smoke and meaty characters appear.

PALATE:

The mouth opens with a burst of fruit, fresh and jammed, followed by serious vinosity and savouriness. Although ample, the palate is well framed and leads to a structural oak finish that lets through notes of vanilla and savoury spices.

FOOD PAIRING:

Serious barbecues, especially Argentinian style asados. This wine is not afraid of spices and rubs, or even nasty bits: pair with head cheeses and charcuterie boards, braised veal heart with roasted new potatoes.

CELLARING:

This wine is young: consider cellaring for 1 to 5 years for full enjoyment

Potential aging 10-15 years.

BLEND:

90% Zinfandel, 10% Shiraz.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine is sourced from a single block of 1974 elongated bush vine planted at the edge of the Estate property. All operations are conducted manually and this very fussy variety requires enormous care throughout the season although it remains one of the team's favourite unruly child.

THE SEASON:

Margaret River experienced amongst the warmest vintage on record and 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:

The zinfandel was handpicked in early March. After destemming, the must was allowed to soak at cool temperatures for several days prior to fermentation to naturally rehydrate the raisins so typical to this variety. The wine steadily fermented to dryness prior to basket pressing directly to oak barriques for malolactic fermentation and maturation. We use 30% new oak with a combination of origins (French, American Hungarian) to highlight the multiple facets and origins of this variety, for a total of 18 months.

ANALYSIS:

15.0% alcohol, 5.7 g/l total acidity, 3.59 pH.

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MARGARET RIVER