
CAPE MENTELLE

ZINFANDEL

2011



INTRODUCED TO THE ESTATE VINEYARD FROM CALIFORNIA IN 1974, ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE BOTH IN THE VINEYARD AND THE WINERY. THE RESULTING UNIQUE AND HEDONISTICALLY RICH WINE MAKES ALL THE HARD WORK WORTHWHILE AND AS SUCH THE CAPE MENTELLE ZINFANDEL HAS DEVELOPED SOMETHING OF A 'CULT' FOLLOWING FOR LOVERS OF SUCH A STYLE.

TASTING NOTE

APPEARANCE:

Dark mulberry.

NOSE:

Dark and brooding with satsuma plums, aniseed, cinnamon, vanilla and lanolin.

PALATE:

Plush, rich and intense with liquorice allsorts, blackberry conserve, dark chocolate and cherry. A strong core of natural acidity keeps the palate tight and linear with a touch of vanillin oak adding to the impressive length and complexity.

FOOD PAIRING:

Salt and pepper quail.

CELLARING:

Drink now to 2031.

BLEND:

100% zinfandel.

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Zinfandel was planted in 1974 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. Traditionally planted to low density bush vines this vineyard requires fastidious attention to detail to ensure only the best quality fruit is produced.

THE SEASON:

The 2011 harvest in Margaret River was warm, dry and early, continuing an excellent run of recent vintages. Warm nights and above average daily temperatures throughout the growing season led to very early ripening across all varieties with harvest commencing earlier than any of the last 5 vintages. Ripe, plush, velvet tannins and abundant fruit flavour are the result of this outstanding vintage.

WINEMAKING:

The zinfandel was handpicked in the first week of March. After destemming and individual berry sorting, the must was allowed to soak at cool temperatures for several days prior to fermentation. The wine steadily fermented to dryness prior to basket pressing directly to large oak vats and barriques for malolactic fermentation and maturation. We used 25% new French oak barrels for a total of 18 months. The wine was bottled in November 2012.

ANALYSIS:

14.5% alcohol, 6.1 g/l total acidity, 3.6 pH.

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MARGARET RIVER
