



## Heritage Chardonnay 2024

In Margaret River, considered one of Australia's premium chardonnay growing regions, Cape Mentelle creates wines of plush texture, depth and power, yet balanced with a fine frame of acidity. This Heritage Chardonnay reflects Chapman Brook and Crossroads, our two southern Margaret River vineyards. Both sites have wonderful expressive personalities that complement each other beautifully and represent a combination of both our past and present. From careful site selection many years ago through to refined and innovative viticulture and winemaking practices today, our best blocks and best barrels! Bringing them together is a joy, creating one of the finest expressions of our unique terroir.

PURITY . ELEGANCE . FINESSE

### APPEARANCE

Brilliant pale gold.

### NOSE

Complex aromatics leading with white flowers and frangipani. Notes of peach, lemon curd, and nougat, finishing with a hint of matchstick.

### PALATE

Precise and vibrant on the palate, defined by ripe peach and nectarine, driven by a fine acid line. Many intriguing layers with citrus blossom, preserved lemon, and toasted cashew all intricately balanced with aspects of wet stone, sea spray and flint. Beautifully balanced oak is seamlessly integrated with the primary fruit characters.

### FOOD PAIRING

Pan-seared gnocchi with zucchini cream, goat cheese and lemon curd.  
Fennel & sausage ragu with tagliatelle.  
Gougères with onion cream and aged Comte.

### CELLARING

15 years

### BLEND

100% chardonnay

### ANALYSIS

13.1% alcohol  
7.55 g/l total acidity  
3.03 pH  
Suitable for vegans

### THE SEASON

Chardonnay is grown on our two southern vineyards, about 15 minutes south of the Margaret River township. The two sites differ greatly in terms of aspect, soil profile, temperature extremes and rainfall. These conditions result in a variation of fruit profile which highlights the vineyard site, our region and the seasonal conditions each year. During the season our focus is to ensure good canopy growth while allowing air flow and sunlight in. This naturally reduces disease risk and encourages good fruit set in early summer. The majority of our chardonnay blocks are hand harvested in the cooler early morning conditions. Our aim is to produce fruit that showcases a great expression of site, with bright natural acidity, depth of flavour and purity of fruit. Vintage 2024 will be remembered as the season with barely any rain across the entire growing period and one of the region's earliest starts to harvest. The fruit quality was great, and the marri blossom was abundant - which kept the birds at bay!

### WINEMAKING

Hand-picked with "one plot one batch" approach, the chardonnay fruit was cooled over night before being whole bunch pressed and the juice was transferred to barrel, with all the solids, for wild fermentation. The French oak selection focused on enhancing the fruit personalities of each plot, with 35% of the barriques being new. The wines were left unsulphured for several weeks post-ferment and matured on lees for 10 months, with a stirring regime monitored by tasting to build texture and refine structure. Individual barrels were selected from the best batches to produce a blend representing the finest expression of the season, in a way that allows each individual block to shine.