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# CAPE MENTELLE CHARDONNAY 2013



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AUSTRALIAN WINE COMPANION, JAMES HALLIDAY, 2015      97 POINTS

“Predominantly from the estate vineyard, hand-picked, whole bunch-pressed, barrel-fermented in French barriques (one-third new), part wild, part cultured, yeast-fermented, matured for 9 months with weekly battonage. Gleaming straw-green; a super-elegant, yet extremely complex, wine, with pink grapefruit to the fore, balanced in both texture and flavour by buttery brioche.”

THE AUSTRALIAN WINE ANNUAL 2015, JEREMY OLIVIER      95 POINTS

“Very restrained, subtle and finely crafted, with a delicate bouquet of peach, pear and pineapple aromas, creamy, nutty vanilla oak and restrained nuances of apple, cloves and cinnamon. It’s smooth and polished, with a seamless, sweetly oaked presence of stonefruit, melon and faintly tropical flavour extending long and persistent, building intensity of flavours towards a tightly focused finish of brisk, lemony acidity.”

THE WINE FRONT, GARY WALSH      92 POINTS

“If you’re cruising the aisles of a bottle shop and feel a little flustered, Cape Mentelle is invariably a safe bet. I’ve not done that for a while, though I hear Mattinson has been out doing a bit of cruising recently.

Light spice, lime, ginger and almond. Bright, tangy, light gloss, touch of flint and light pineapple flavour with a little vanilla in the mix. Clean dry flinty finish. Very nice. Typical of the modern Cape Mentelle style. Give it a year or so before drinking, as it’s released too early.”

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## CAPE MENTELLE

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