



CAPE MENTELLE

MARGARET RIVER

Cabernet Sauvignon 2004

95 points

A wine that just oozes classic cabernet. Powerful black currant dusty minerally palate strikes a great balance between fruit and oak. It's firm yet there is generosity in the middle. Controlled and focused with immense length and mid-palate weight. Great wine.

Ray Jordan, West Australian, 21 June 2008

94 points

A delicious wine, flowing harmoniously across the tongue, yet with the structure expected of cabernet; the vibrant cassis and blackcurrant fruit produces the magic.

James Halliday, The Australian Wine Companion, 11 June 2008

Icon wine

[In Margaret River] The wines have an elegance matched by underlying power and finish with gravelly tannins. The fruit can be gloriously lush.

Ken Gargett, Australian Gourmet Traveller Wine, 1 July 2008

5 stars quality

Cape Mentelle Margaret River's cabernet is made from 38 years old vines, among the region oldest. The 2004 vintage shows archetypal regional personality. The nose of dark chocolate, blackcurrant, cedar and spice has some slightly wild, meaty notes thrown in. It combines great texture and concentration with elegance, finishing with fine-grained, chalky tannins.

Ralph Kyte-Powell, The Age, 1 August 2008

93 points

It opens up meaty with some charry reduction but given a good splash round up comes essence of dark fruit, raisins embedded in dark chocolate and a touch of mint. It has great power and drive on the palate and even though it's fruit profile is essentially dark and brooding (with flecks of green) there are some red fruit notes breaking through and it's also surprisingly fresh and lively. Structurally first rate with firm but beautifully ripe tannins and excellent length of flavour with a savoury tobacco tinged aftertaste.

Gary Walsh, Wine Front, 16 August 2008

a lot of Cabernet ...

It's a lot of money, but this is a lot of cabernet and will definitely reward cellaring. Elegant, tightly knit with savoury tannins, the attraction is as much about the texture as it is about the flavour. The aroma is just starting to develop and a couple of years will add more nuances.

Greg Duncan Powell, The Sydney Morning Herald, 24 May 2008