

# MENTELLE NOTES

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## What's Old is New

History and heritage can be a heady mix in the wine industry. Stories of age-old technique and craft that requires “gut feel” have a certain cache. It sells. But scratch the surface of many wineries in the Margaret River region and there are complex stories, of technical innovation and experimentation, entwined with tradition; driven by sustainability and a desire to deliver the finest expression of site. Traditional methods have been creeping back into modern management in agriculture. What's old is new again, you could say.

In recent years soil health has gone mainstream; bestselling books, documentaries and podcasts breaking down the science and wonder of good soil, creating compost and other inputs. “Broadly speaking, what we focus on here is just using our resource well,” says viticulturist Annabel Angland. “We use our compost back onto our sites, playing back into the more traditional use of resources and how people used to farm.”

Grape marc, waste that comes from harvest and fermentation like skins and seeds, is used for building compost. Stored on site it's mixed with woodchip, turned with a tractor attachment, before its temperature is monitored; the goal to hit 65c for over 72 hours to ensure “the right microbes are thriving in that environment.”

Cape Mentelle has 140 hectares of vineyard, a common application of compost is five tonnes per hectare, and the estate currently produces just 60 tonnes onsite, though the plan is to make a lot more in the future. The math is obvious: it's a finite resource. Carried over the winter period and then analysed to ensure there are “no nasties,” it's applied sparingly. Earmarking areas for its use is where innovation meets tradition.

It may be used on young blocks or established ones that are showing signs of deficiencies, and while this can be done by eye and knowing each site, Angland and her team use a Geographic Information System (GIS) to create “vigour maps.” A laser attached to a tractor during the winter helps to create this physical map, pinpointing weaker areas in the vineyard, dictating to some degree where this “very rich, very natural resource,” is applied.

Water use has, more and more, become a sustainability issue. Not least because of the energy used to pump it. But through the use of vineyard sensors and measures Angland more accurately measures water stress within the vines for viticultural advantage. A little bit of stress can be advantageous, she explains.

“Earlier in the season we want [the vines] to grow really well, and being in Margaret River they have no shortage of rainfall during the springtime,” she says. “But once they hit that December period and they're coming into fruit set and ripening we're wanting to get them more into a ripening framework rather than vegetative. We don't want them to just keep growing leaves and shoots and turn into hedges. Depending on the growth stage there are parameters we want to see, particularly in the reds that can impact the tannin ripeness and the colour formation within the berry. So, we're wanting to apply a little bit of stress but not so much that the plant shuts down and stops photosynthesizing.”

Innovation isn't limited to the vineyard says winemaker Coralie Lewis, as she talks fermentation vessels. “We use concrete fermenters, amphora and we've got stainless steel and oak,” she says.

The use of clay amphora, an age-old vessel that can be traced back to the origins of wine, was first trialed at

Cape Mentelle with the development of the estate's Cabernet Franc. “It always delivers, every year, it's consistent, it's got a structure and a fruit power that is unlike Cabernet Sauvignon,” she says of the Cabernet Franc. While the team have been “elevating the block year after year,” Lewis says that the interplay of the oak component and an amphora maturation component, is “quite fascinating.”

Each vessel offers a different possibility. “The expression is very different from each material, which is interesting, highlighting different aspects of the block,” she says. Concrete allows fermentation at around 24c, is consistent, and has a micro porosity that adds to the tannin structure. Amphora ferments at a lower temperature, around 18oc says Lewis, partly because the vessel is smaller. “We did a lot of research before we purchased them, and they've been used and developed for winemaking. So, the micro porosity is highly precise, the clay fired at 1200c; the porosity is controlled and accurate.”

Whether it's viticultural technology at play or experimentation within the winery, these elements, you could say, are the brushes with which the Cape Mentelle team work.

*“The way we make wine is building a masterpiece,” says Lewis.*

“More colours, more shades. I would not do everything in amphora. I would not do everything in oak and concrete. They suit a purpose. Amphora is more sustainable; you can use them for a longer time. Oak is great but you know you want to reduce the impact and see how we can diversify without compromising, elevating quality.”

— MAX BREARLEY



## Paragon acquires Cape Mentelle

NEW HOUSE, SAME TEAM.

After several decades under LVMH ownership, Cape Mentelle has been acquired by Endeavour Group, Australia's leading retail drinks and hospitality business.

Paragon Wine Estates is Endeavour Group's fine wine portfolio, and manages a collection of premium heritage wineries and wine brands in some of the Southern Hemisphere's finest growing regions. Proudly flying the flag for Margaret River, Cape Mentelle joins a group of award-winning wineries including Chapel Hill (McLaren Vale), Isabel Estate (Marlborough), Oakridge (Yarra Valley) and Josef Chromy (Tasmania).

This transition continues the Cape Mentelle story, celebrating our heritage whilst investing in our future. It means we can build on the exceptional value our range delivers to customers both domestically and

internationally. Steve Donohue, Endeavour Group's CEO, has said that adding Cape Mentelle to the portfolio was like “striking gold”.

*“It's just a huge privilege to be able to get access to a brand and team of the quality of that at Cape Mentelle,” says Mr Donohue.*

“[Margaret River] is such an important piece of the Australian wine story.”

Whilst the new ownership brings welcome change, there is huge excitement and anticipation for a bright future ahead. We look forward to continue making extraordinary wines for your enjoyment.

# Latest Drops

## CABERNET SAUVIGNON (ICON) 2018

Our Cabernet Sauvignon is the culmination of an intensely detailed approach to our vineyards and grape selection. Fruit was carefully selected, harvested and sorted by hand. Fermented in small batches, the grapes spent 7-8 weeks on skins before being aged for a minimum of 18 months in fine-grained French oak. The result is an opulent, complex and elegant wine.

## CABERNET SAUVIGNON 2020

This vibrant wine embraces the playful side of Cabernet, inviting you in with an immediate drinkability that is backed by pedigree and longevity. Subtle and intense on the nose with ripe red wild berries and blueberry fruit aromas, nicely balanced with fine tannins. A classic example of Margaret River Cabernet made to enhance fruit purity with elegance and an approachable structure.

## WALLCLIFFE SAUVIGNON BLANC 2020

Our Wallcliffe series of wines are consistently produced using our finest parcels of Estate fruit each year. Lightly pressed juice was fermented and matured in barrel for 11 months to create a complex wine of outstanding longevity. A finely structured mineral palate unveils elegant notes of lemon curd, guava and white nectarines.

## CHARDONNAY 2021

Built around the classic local Gingin clone, this multilayered and complex wine draws upon an additional array of clones and multiple microclimates within our sites. Handpicked, whole-bunch pressed fruit was wild fermented then matured in fine French barriques. White florals and fruits, washed stone, sea spray and lemon curd with salivating length deliver poise and clarity.

Some wines are available exclusively to our Wine Club members. If you have any queries, please contact the Cellar Door team. T: 08 9757 0812 or E: [cellardoor@capmentelle.com.au](mailto:cellardoor@capmentelle.com.au)

# Future Leaders



Future Leaders is the Australian wine community's professional and personal development programme. It aims to create a network of confident individuals with the skills to lead their business, the industry and the Australian wine community into the future.

Funded by the wine industry and coordinated by Wine Australia, Future Leaders is a biennial program offered to applicants with open, creative and inquisitive minds, and who are already demonstrating leadership potential.

This year, from a pool of 105 applicants, our very own Eloise Jarvis was one of just 15 chosen for the 2023 intake. Here are her reflections on the first half of the programme.

Wine Australia's Future Leaders initiative cultivates the wine industry's next leaders. This engaging, challenging programme harnesses the skills and draws out the leadership qualities of each participant. It also aims to build networks across all areas of the industry, strengthening our wine community and the future of Australian wine. I feel very humbled and privileged to have been selected for the 2023 Future Leaders programme.

At the time of writing, we are halfway through the six sessions. We have explored what leadership looks like

and how we can activate it through strategic thinking and good practice, professionally and personally. The initial sessions were pretty raw: getting to know and trust strangers can be confronting. But it's also incredibly rewarding, and I have met some truly wonderful people along the way. The challenge has bonded our group into a strong support network, which is a vital and welcome thing to have.

Along with building our leadership skills, there is a bit of homework. Each participant is tasked with writing a Thought Leadership article to be published by Wine Australia in November. I'm currently working on the first draft (due rather shortly). My focus is on simplifying the sustainability messaging for consumers at the point of sale, building their trust. In turn, this will help drive the adoption of and continual improvement in sustainability standards used by the industry, particularly Sustainable Winegrowing Australia, of which Cape Mentelle has been a member since 2010.

It's a work in progress and I'm not there yet. But I'm having a lot of fun, and being challenged in the process.

# Reviews



## ZINFANDEL 2020

If you have been a victim of zinfandel in the past – and many of us have been – feel free to re-engage with this absolute charmer.

A zinfandel of some elegance, the Cape Mentelle winemakers – and viticulturists – have outdone themselves. Elegance lives here.

Release: 2024

Award: 95

Publication: Wine Pilot, Jeni Port

Date: June 2023

## CABERNET SAUVIGNON (ICON) 2020

Charming aromas of luscious dark ripe fruits, dark chocolate and sweet oak with a savoury salinity on the palate giving texture. A touch of graphite and restrained peppery spice, fine and savoury tannins, with a well-rounded enjoyable and elegant finish.

Release: Preview 2023 International Cabernet Tasting

Award: 95

Publication: International Wine and Spirits Competition (IWSC)

Date: September 2023

## SHIRAZ 2020

An amazing bright colour for starters, all dark purple shot with black and red. The delight continues across a fuller-bodied palate that's full of dark plums, cloves, turmeric and Sichuan pepper – a bit of excitement here. The tannins are shapely, slightly grainy and everything comes to play a harmonious chord.

Release: 2024

Award: 95

Publication: Halliday Wine Companion, Jane Faulkner

Date: August 2023

## CABERNET SAUVIGNON (ICON) 2018

From any angle, it's imposing. Obelisk in structure, rich, ripe and densely packed with excellent fruit and cedary, creamy oak plus tannins. Mulberries, cassis, dark chocolate, nori and sumac come to the fore as the full-bodied palate gives way to tooth-coating tannins, shapely if firm. Lively and vibrant yet better in time.

Current release

Award: 95

Publication: Halliday Wine Companion, Jane Faulkner

Date: August 2023

## RESERVE CHARDONNAY 2020

A classy chardy enmeshed in so much flavour it constantly changes in the glass. Starts with lemon ginger herbal tea, quince paste and lemony freshness then moves into savoury territory with cashew butter, miso and creamy lees with smokin' sulphides. The cedary oak is a mere coating adding plenty of spice, too. The result, a deeply satisfying drink.

Current release

Award: 96

Publication: Halliday Wine Companion, Jane Faulkner

Date: July 2023

# CELLARING NOTES

OUR RATING SYSTEM

★★★★★ Outstanding

★★★★ Excellent

★★★ Good

★★ Moderate

★ OK

Vintage	Cabernet Sauvignon	Rating	Cellaring
2009	The bright palate still has vibrancy, cassis and black fruits, leather and briar notes. Well balanced, powerful yet subtle, rolling tannins that still have lots to give.	★★★★	8 - 10 years
2010	Complex, succulent and generous with a sweet entry of blackberry and blueberry compote. Fine, powdery tannins with leather and spice on the finish.	★★★★	10 years
2011	A lot to offer - umami palate of nori, soy sauce and Dutch liquorice with blackberry and bay leaf. Graphite concentration with supple tannins.	★★★★★	12 - 15 years
2012	Brightness in fruit, black fruit preserve, hint of cloves and juniper berries. Oyster shell minerality and a savoury palate showing energy in the tannins.	★★★★★	10 years
2013	A cracking drink! Concentrated, retaining primary fruit, dark inky plums, liquorice strap, cigar and forest floor. Elegant tannins framing well.	★★★★★	15 years
2014	The garnet ruby red and vibrancy show signs this is still in its formative years. Fine, powdery tannin starts slow then hits home with sweet spice, coffee nibs and chocolate orange.	★★★★★	10+ years
2015	Delicious now, with all the flavour, texture and structure ducks in a row. Soft and welcoming with blueberries, black tea and Sichuan peppercorns, the tannins aligned.	★★★	10 years
2016	Broody and dark, let this one settle for a little longer if you have time. A savoury palate despite dark chocolate and ripe black fruit, tannins looking slightly angular.	★★★★	10 - 15 years
2017	The red fruit on the palate has both density and power, yet is nuanced by a soft, leafy, floral character. The length of flavour is the ultimate testament to quality here.	★★★	15 - 20 years
2018	A very firm iteration of the 2018 vintage, pure essence of cabernet. The palate has great length and depth with a high thread-count quality to the tannins.	★★★★★	20 years

Vintage	Wallcliffe Red	Rating	Cellaring
2014	This is drinking beautifully now, super savoury nori and salty liquorice, with spice that lingers forever wound up in fine powdery tannins.	★★★	Drink now
2015	As a reflection on the season this is unexpectedly greater than the sum of its parts! Red juicy fruit, plush and inviting, round tannins rolling to the finish.	★★★	10 years
2016	99% Cabernet Franc and a big hit with the whole team. Beautiful varietal characteristics, all in all a very cool wine, concentrated fruit with luscious tannins.	★★★★★	15 years
2017	Audacious, big and bold with powerful tannin that still needs time to soften! Dense and tightly knit, all succulence and savoury things.	★★★	15 - 20 years
2018	The 66% petit verdot is nicely reserved, it's not loud and bold but works well with the finer, more aromatically inclined cabernet franc and merlot - a meal in a glass!	★★★★★	20 years

Vintage	Shiraz	Rating	Cellaring
2011	Intensely varietal and expressive on the nose, fig compote, red cherry and dark plum pie. A flowing, vibrant wine with velvety tannins and good length.	★★★★	10 years
2012	Dark, inky and very savoury - oyster sauce, charcuterie, wood polish and dried herbs with a mineral element. Tannins are a little boxed and chunky.	★★★	5 years
2013	Inviting upfront raspberries and dark cherries, with wood spice and pepper notes. Delivering on the supple palate with generous, silky tannins in check.	★★★★	8 - 10 years
2014	Restrained to start with attractive rose petal and briar aromas, filling out with the saltiness of liquorice and crushed black olives, and sweetness of cherry cola.	★★★★	10 years
2015	An extravagant, powerful version of Margaret River Shiraz. Reductive meaty aromas opening up to a spice rack of pepper, juniper, cloves and charry oak.	★★	Drink now - 5 years
2016	A muscular Shiraz with volume and generosity - stewed Doris plums, white pepper and sweet cinnamon. A little angular with big, cedary tannins.	★★★	5 years
2017	Medium bodied, but richly textured with black and blue fruits, cloves, cedar box and cigars. The oak and tannins well integrated, shiraz has come of age.	★★★	5 years
2018	Spicy, savoury, ferrous bouquet, with a sweet and savoury, concentrated palate and saline complexity, All the components have come into harmony.	★★★★	5 years

Vintage	Zinfandel	Rating	Cellaring
2011	Red cherry liqueur, Christmas pudding and Chinese five spice with bold, grabbing tannins, dense yet the acidity still elevates this wine.	★★★	8 - 10 years
2012	Discreet and shy but evolving into a rich, juicy palate of black forest fruits, cocoa powder and fresh mince pies. Concentrated, fine tannins are well integrated.	★★★★	10 years
2013	Classic Zin - perfumed and pretty with purple flowers and blueberries but concentrated with figs and black cherries. Velvety tannins with a good acid line.	★★★★	12 - 15 years
2014	Delicious fruit and American oak sweetness - vanilla pastry, confectionary, red plums and black cherries. Enormous density and a lasting aftertaste - a beast!	★★★★	10 years
2015	This is a dessert on its own - layers of prunes in port, coffee and chocolate orange. The generosity and richness ready to enjoy now.	★★★	15 years
2016	Interesting bright fruits with some floral notes, crème de cassis, Grand Marnier and rose water. A generous wide shouldered wine with lots to give - sit on it now and savour in a couple of years.	★★★★	10+ years
2017	This powerful flavour-bomb takes you on a wild journey of smoking cigars with a large port and mince pies! Not a shy wine, concentrated and ripe, demanding the next sip.	★★★★	10 years
2018	Intense and oak-driven currently, the 2018 vintage has imparted a concentrated ripeness and balance that will stand it in good stead in the cellar.	★★★★	10 - 15 years

# Revegetation at Rivermouth

For this year's Movies at Cape Mentelle programme, we partnered with Margaret River Wine Association and Nature Conservation Margaret River to hold a fundraising movie night. The film Blueback proved a popular pick. Tickets sold out, and the evening raised over \$6,000 for Revegetation Plans, an integral part of Margaret River Wine's Sustainability Action Plan. The Cape Mentelle team regularly volunteers to support this important environmental project, which aims to stabilise the fragile dunes at the mouth of the Margaret River.



# Sustainable Winegrowing Australia

The fine sand beaches, crystal-clear water and majestic trees around us inspire all who work at Cape Mentelle. We preserve and protect the biodiversity of this Australian jewel through conscious decision-making and a focus on sustainable practices.

Cape Mentelle Vineyards has been a Sustainable Winegrowing Australia member since 2013. Our vineyards became a certified member in 2021, and the winery in 2023.

This national program is part of Wine Australia and Australian Grape and Wine, operated by the Australian Wine Research Institute. It helps winemakers and growers demonstrate and

continuously improve their sustainability by focusing on environmental, social and economic factors across all aspects of their business.

By constantly improving the potential of our vineyards and local environments, we are paving the way for the next generation to continue the pursuit of crafting Margaret River's definitive wine style. And that means we're preserving and building on what makes Cape Mentelle our favourite place in the world.

More importantly, it ensures you can enjoy a product that is better for our community, for the planet, and for the future of the wine industry.

# Vintage Report

The 2023 season began with a cold and mild spring - typical for the South West of Australia. Temperatures across the months of October and November were cooler than average, however good energy reserves allowed grapevine development to progress at the usual rate. These cooler conditions provided some headaches at flowering for our viticultural team, with stuck flower caps as they can create a risk for disease issues later in the season.

As December arrived, the summer months brought an extended dry period present until late February - with

only 1.4mm recorded across the three months. These conditions created a slightly stressed environment for our vines, allowing phenological ripeness to progress at an increased rate. So, while we did not experience an unusually hot summer with heatwaves like season 2022, our harvest period was at a very similar time due to the lack of rainfall.

Overall yields were average across our whites, and slightly above average in our red varieties. Harvest commenced on the 16th February and finished on the 22nd April. Another season showcasing how Margaret River is a great place to grow grapes.

# Wine Club

Thank you to all of the lucky members who have made it to Margaret River and visited us. We see a growing number of returning club members coming through our doors and having a sneak peek at what is brewing behind the scenes. Please let us know if you are planning a visit to Margaret River, as we would love to see you here at Cape Mentelle.

Our gratitude also to all of you who have supported our latest sustainability initiative by choosing repurposed wine boxes for your wine club deliveries. With the funds raised so far, we have helped to anchor and fund the Wooditjup Bilya Community Planting Event. We couldn't do it without you.

2023 Club Packs

## MENTELLE EXPLORERS

- 2019 Chardonnay
- 2020 Chardonnay
- 2021 Chardonnay
- 2018 Wallcliffe Petit Verdot Cabernet Franc
- 2020 Shiraz
- 2018 Cabernet Sauvignon (Icon)

## MENTELLE COLLECTION

- 2014 Shiraz
- 2021 Chardonnay (Icon)
- 2018 Cabernet Sauvignon (Icon)
- 2021 Chardonnay
- 2015 Wallcliffe Sauvignon Blanc Semillon
- 2018 Wallcliffe Petit Verdot Cabernet Franc

# Events

## International Cabernet Tasting

Plans are forging ahead for the 41st Cape Mentelle International Cabernet Tasting, set to be held on Friday 27th October.

This prestigious event features an incredible lineup of international cabernet sauvignons from across the globe. This year we have wineries from Bordeaux, Napa Valley, Tuscany, South Africa, Chile, New Zealand and China along with the Margaret River and Australian contenders.

The long lunch, curated by George Cooper and the team at Tiller Dining and featuring cabernet-matched regional fare, will cap off this benchmark tasting. Tickets have almost sold out - enquiries should be directed to [cabernet.tasting@capementelle.com.au](mailto:cabernet.tasting@capementelle.com.au).

More information on the event can be found on our website.

## Movies at Cape Mentelle

The next season of Movies at Cape Mentelle is nearly here. Running weekly from December 2023 to January 2024, film buffs and gourmands alike can expect classic and new release films, theme nights and delicious catering provided by the Little Hand Dumplings food truck. Nestle into a bean bag or sprawl on your picnic blanket, dine on delicious food and glasses of Cape Mentelle's finest and enjoy the cosy Margaret River evening.

View the full details at [www.capementelle.com.au/movies](http://www.capementelle.com.au/movies)

## World Surf League

Every year, the big Indian Ocean waves that roll into Surfers Point at Prevelly, just west of Cape Mentelle, attract the world's best surfers. And, every year, Cape Mentelle proudly sponsors the Western Australia Margaret River Pro.

As always, Cape Mentelle barrels took centre stage at the trophy ceremony for the Champions. This year, a surfboard signed by the competitors was gifted to Nature Conservation Margaret River to assist their fundraising efforts. Our iconic wooden board is also signed by the winners each year and now features some world-famous names!



To join the Cape Mentelle Wine Club or read more details about what your membership involves, please check the website.

Club members also have the option of customising their selections - your favourites, our treats and more. To do so, members can log into their accounts and check the 'Club List' for all available wines.

[www.capementelle.com.au/wine-club](http://www.capementelle.com.au/wine-club)  
E: [wineclub@capementelle.com.au](mailto:wineclub@capementelle.com.au)

# A life of words washed in wine.

## Guest writer Nick Ryan takes us on his own personal wine journey

Thirty years ago I walked into a bottle shop in the back streets of Kings Cross and fell into a large hole.

You find me in that hole still.

I never expected the day I circled an ad in the paper would be the first in a life drenched in wine.

But then again I never expected I'd one day be asked to write a piece about a life in wine and begin it by reminding readers career opportunities once lurked in small print tucked at the back of quaint curios called newspapers.

There are two types of people who end up working in wine.

There are those conceived under canopies, the kids born into winemaking families who learn to walk between vine rows and have the scent of bubbling ferments imprinted on their brains from birth.

And then there are those who fall into it later in life and never climb back out.

I'm one of them.

I walked in to that bottle shop thinking it would be a temporary thing, a short term solution to pay the rent on the dodgy share house I was in and contribute some much needed cheap beer to the kitty.

I never thought it would be the first day of what, if you applied the most generous application of the term, could be called a career.

It's not like I was completely clueless about wine.

I got the job because I could name seven grape varieties and the 17 blokes interviewed before me couldn't.

My father had a half decent cellar and I went to a school in Adelaide run by Jesuit priests who would take us on excursions to the vineyards and winery they owned in the Clare Valley, where dry lessons on fermentation and winemaking could be justified as science lessons.

There was a bit of pilfering from the old man's cellar through the later teenage years.

I was particularly hard on a batch of wines with cheap looking labels I thought he wouldn't miss.

I learned later those cheap looking labels with the word 'Wendouree' on them didn't deserve the 'drained at dodgy house parties' fate that befell them.

But I never thought wine would become my life.

It seeped in slowly at that bottle shop in Kings Cross, talking wine with a passing parade of human curios coming in to slake diverse thirsts.

The musician who went from Birthday Party boy to Bad Seed, the white witch who once asked me to recommend a wine that tasted most like blood, the exotic dancer who lived three doors down with the dozen snakes that formed the major part of her act and the fading star of stage and screen who came in every day to cash a cheque on her way out to lunch.

I took big steps on my journey with them.

I took even bigger ones when I went to work for the best wine merchant in Sydney.

Here the scales of South Australian parochialism fell from my eyes.

Everyday the boss would stick a glass under my nose and say "tell me about this."

It was here I learned the love of riesling that had begun in the Clare Valley could stretch its wings and fly above the steeply sloped vineyards that rise above the River Mosel.

It was here I learned the stern embrace of nebbiolo grown in Piedmont was something I'd be craving for the rest of my life.

And it was here that an American ex-pat customer who come in to buy one particular wine every day until we ran out of it, suggested he open the bottle he

was buying then and there so I could see why he loved it so much.

That was my first Cape Mentelle Zinfandel. A piece of my heart has been in Margaret River ever since.

This was also where selling the stuff slowly morphed into writing about it.

The boss asked me to take responsibility for the production of a monthly newsletter that we mailed out to a list we kept in a book and dropped in letterboxes around the local area.

Yes, I really am that old.

*'Sitting in a tiny little office at the top of a cramped staircase in a Paddington terrace, an open bottle and a blank page before me, I began to fall in love with the task of trapping taste in text.' It's like trying to nail a sigh to the wall, to shape smoke in a strong breeze.*

When you taste great wine, the impressions arrive like a bag of marbles dropped down the stairs and the writer's job is to turn that kinetic chaos into clear thought.

It's a joy and privilege, an adventure and battle.

It's a ridiculous way to make a living, and it's like having homework every day for the rest of your life.

But I just can't imagine doing anything else.

## Cellar Door

If you're within cooee of Cape Mentelle, we highly recommend visiting the Cape Mentelle Cellar Door. Not only will you be greeted with a warm welcome, but you will also be well on your way to a memorable experience.

Our *Cellar Door Wine Tastings* are an excellent place to start. A \$15 tasting fee grants you a taste of up to 6 wines. Expert staff are on hand should you wish to delve into the details of any particular wine.

Should you want something a little more bespoke, treat yourself (and whoever is with you) to a guided *Private Wine Tasting*. Enjoy the ambience of our original 1978 rammed-earth cellar and winemaking facility, accompanied by an expert team member on a journey through our wine list.

If old wines are your cup of tea, join us every Friday and Saturday afternoon for a *Back Vintage Tasting*. This one-hour experience is an exclusive opportunity to sample—and even purchase—aged Cape Mentelle wines. A knowledgeable team member will take you on the journey through the different vintage conditions,



winemaking, flavour profiles and cellaring potential of our back catalogue.

More time up your sleeve? With a *Behind the Scenes Tour* you'll get to wander the Wallcliffe Vineyard, explore the winery, stop in at the barrel hall and then taste your way through six current release wines. It's an educational, eye-opening experience for anyone with an interest in wine.

Of course, since you've made the trip, you might as well go all in. *Book a Food & Wine Pairing Experience* (which includes a *Behind the Scenes Tour*) and be treated to the full palate of Cape Mentelle. We think it's something everyone should do at least once.

Full details, including pricing and booking, are available on our website.

[www.capementelle.com.au](http://www.capementelle.com.au)