

# MENTELLE NOTES

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## Wine by Design

*Like wine styles, labels evolve over time. We take a look at the evolution of the Cape Mentelle label over four decades.*

Marketing pundits will tell you that wine labels matter. They are your calling card, the image that loyal customers can ideally spot at twenty paces, the identity that encourages cabernet drinkers to think not just Margaret River cabernet, but a foundation brand that delivers consistent quality.

Some labels are configured as ‘concept’ short-term propositions aimed at attracting opportunistic followers of fashion, others are based on heritage, intended for the long haul and cellar door display cabinet, constants in an ever-changing wine world.

In fact, the Cape Mentelle label fits neither of these categories exactly. The original design has morphed gradually over its lifespan, since the inaugural commercial release in 1976.

However, one element has prevailed – the iconic marri jarrah tree line bordering the original Wallcliffe vineyard. It was depicted as a black silhouette on the first label, a concept inspired by a prominent 1970’s Californian brand. It was big and bold like the early red wines it introduced. No mistaking those old Cape Mentelle bottles, including the 1984 semillon/chenin blend and dual Jimmy Watson winners from 1982 and 1983, with their large, can’t miss it prominent label.

The mid-1980s necessitated a change. Cape Mentelle received a new set of clothes to match the arrival of its precocious Kiwi sibling, Cloudy Bay. The task of designing a distinct yet compatible label fell to a Perth company.

Later Neil Turner of Turner Design, Perth, made some design adjustments. ‘That tree line is timeless, recognisable, especially in the West, and iconic,’ recalls Neil. ‘In the 80’s there were very few illustrative landscape wine labels and its subtlety and texture captured attention.’

By 2000 the *Cape Mentelle Semillon Sauvignon* label had moved to a more muted green-gold tone, colour-coding that in some

*‘There were very few illustrative landscape wine labels...’* NEIL TURNER, TURNER DESIGN

ways matched the zingy refreshing palate of the flagship white wine, by then crafted from mature 30-year-old vines.

Many bottles and 10 years later the gum tree line reverted to a dark silhouette embellished with gold highlights and matching metallic typography – the popular Sauvignon Blanc Semillon was echoing

its near four-decade origins. Sibling estate wines were garbed in a burnished gold label highlighted by a setting sun peeking through those signature trees.

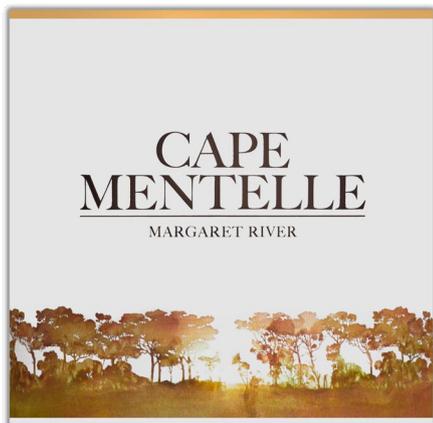
Now eight years on the Cape Mentelle brand identity has been refreshed to reflect the terroir’s native vegetation, topography and coastal location. Those marri perpetuate in this latest Cape Mentelle label, stalwart trees outlined in bronze that filter the summer sea breezes and protect the vines against southwesterly winter winds.

For the record, the botanical name for marri gums is *corymbia calophylla* a common local species known as an indicator of better agricultural soils. Jarrah is *eucalyptus marginata* and both are common in southwest WA where they grow in a variety of terrains, including the Wallcliffe block’s characteristic deep red-brown clay loams and well-draining ironstone laterite gravels.

The first wine to carry the new label is the *Cape Mentelle Sauvignon Blanc Semillon 2018*. It will be released in March 2019.

When you chill and sip, spare a thought for the preceding decades that have all in some way contributed to the personality, identity and longevity of Cape Mentelle’s diverse wine portfolio.

# New Releases



Without doubt the latest Cape Mentelle progeny qualify as Margaret River 'Classics' – three exemplary Vintage 2016 reds from mature vine shiraz, cabernet merlot and cabernet sauvignon, the foundation wines in the Cape Mentelle red portfolio. And not to be over-shadowed is the very well bred Chardonnay crafted from grapes all hand-harvested from 25-year-old vines.

These wines are available online via our website – and at the Cellar Door. If you have any queries about the selection, please contact the knowledgeable Cape Mentelle staff.

T: 08 9757 0888 or

E: [info@capementelle.com.au](mailto:info@capementelle.com.au)

## CAPE MENTELLE CHARDONNAY 2017

'Clear and bright gold with the slightest hint of lime green. The nose is intense and opens with classic varietal notes of ripe citrus, white peach with grilled pineapple leading to a complex palate nuanced by toasted nuts and wisteria. Savoury undertones harmonise with panetone notes of lightly caramelised oak.'

Textural with aromas of white and yellow peach, raisins, cantaloupe and candied citrus peel, fresh but already richly wrapped in lightly charred oak with brioche to finish. This wine will reward patience...'

## CAPE MENTELLE SHIRAZ 2016

'The nose opens with white and black pepper, spicy cardamom with hints of rich candied orange peel. Grated coconut, cedar, and cigar box add to the enticing aromas that echo the flavour-packed palate. Bursts of complex black fruits, ripe berries and marinated cherries are supported by notes of marmalade, cinnamon syrup and ripe, chewy tannin. A very textural wine, the finish is

long, intrinsically structured with lingering caramelised oak and fresh crusty brioche.'

## CAPE MENTELLE CABERNET SAUVIGNON 2016

'The generous nose displays abundant brooding black fruits and dark cherries. The bouquet is complemented by hints of cocoa, flint, wild thyme and orange peel. Add vibrant concentrated blackberry fruit with dark bramble and vanilla spice. The dense, refined tannins are velvety and supple; the finish lingers with hints of minerality and mocha.'

## CAPE MENTELLE CABERNET MERLOT 2016

'The nose opens with classic varietal aromas of red berry compote, dark plums and marinated cherries with hints of herbs and fresh tobacco leaves, melding with notes of caramelised oak and cedar. Elegant, with aromas of sweet cherries and blackberries. Silky with hints of cracked peppercorns, licorice, vanilla and light smoke from the oak, with a Black Forest cake encore.'

## Musts

### MOVIES AT CAPE MENTELLE

14 DECEMBER 2018 - 23 MARCH 2019

Check the program and book tickets here:

[www.capementelle.com.au/movies/program-and-tickets](http://www.capementelle.com.au/movies/program-and-tickets)

### AUSTRALIA DAY TASTING

22 JANUARY 2019

Southampton Row, London

Annual tasting showcasing 1000+ wines from 80+ exhibitors, including Cape Mentelle.

### VINEXPO NEW YORK

4 - 5 MARCH 2019

Jacob K Javits Convention Center, New York

[www.vinexponeewyork.com/](http://www.vinexponeewyork.com/)



*Would that be Cape Mentelle Cabernet? Australia Day Tasting London.*



## Wine Club News

Feeling adventurous? Well, how about an end-of-year treat? You are invited to become a 'Mentelle Explorer' and discover some of Cape Mentelle's more audacious releases. Your vinous adventures can start as soon as you are ready; temptingly with limited edition releases from each vintage. The current **Mentelle Explorer Pack** shamelessly showcases three chardonnay vintages alongside a back vintage cabernet and two current release wines.

- 1x *Chardonnay 2014*  
96 POINTS – Huon Hooke
- 1x *Chardonnay 2015*  
94 POINTS – Huon Hooke
- 1 x *Chardonnay 2016*  
97 POINTS – James Halliday
- 1x *Wilyabrup Cabernet 2012*  
95 POINTS – Rob Geddes MW
- 1x *Wallcliffe Sauvignon Blanc Semillon 2015*  
96 POINTS – Jane Faulkner
- 1x *Single Vineyard Shiraz 2015*  
98 POINTS – James Halliday

**Mentelle Explorer** members receive two Six-Packs a year with accompanying tasting notes, sent freight free to a nominated Australian address.

The annual **Mentelle Explorers** membership subscription is \$600. Members' credentials can be used to shop online for other limited cellar releases. Eligible Wine Club saving is 15%. For details:

[www.capementelle.com.au/Wine-Club](http://www.capementelle.com.au/Wine-Club) or  
[cellardoor@capementelle.com.au](mailto:cellardoor@capementelle.com.au)

## Shop Online

Purchases direct from the winery are now just a click away (incl Cellar Door exclusives). Any 12 bottle purchase **SAVES 10%** shipped **FREIGHT FREE** in Australia.

[www.capementelle.com.au/Wines/Buy-Wine](http://www.capementelle.com.au/Wines/Buy-Wine)

# On The Beach

*Morris Gleitzman offers some tips for summer seaside sipping.*



As a famous Russian wine writer and occasional novelist once wrote, 'All happy families are alike, but each unhappy family is unhappy in its own way, unless they're trying to drink wine on the beach, in which case they've all got exactly the same reason to be miserable.'

I'm with you, Leo. The horror of it. For a start our favourite beach doesn't allow glass, so my favourite central NSW red has to be snuck secretly into the dunes and a skinny bloke like me looks very odd in Mudgee-smugglers.

Then the bottle has to be opened. I don't know about you, but I'm hopeless with screwcaps inside lycra. I usually spill most of the first bottle, to the ire of the family, whose response usually evokes that traditional Aussie beach motto Slip Slop Slap.

Once the second bottle is poured and we've struggled to savour the aroma through the sunblock fumes, there's the wind-blown sand and grit. No matter how much you tell yourself it's just a form of sediment or a bold expression of minerality, it still tastes like sand and grit.

Savvy wine marketers are onto this misery. Each year they regale us with brightly-packaged bottles of pink fizz. The concept being that we won't mind grit in our glass because this is summer wine, much too easy-going for grit-anxiety or the frantic rubbing of our tongues with beach towels.

The concept doesn't appeal to me.

The last thing I want at the beach is more pink bubbles. After 20 minutes roasting in the sun and 10 minutes struggling in a rip, I've got all the pink and all the bubbles I can handle.

Personally I think summer wine is as spurious a notion as spring racing. The only real difference being that even if you've got a cellar you'd never put a summer wine down, whereas some poor horses aren't that fortunate.

OK, in case this column is starting to sound a bit negative, here's the good news. After exhaustive experimentation and chasing a lot of crabs when they took our coasters, I'm pleased to report that it is possible to enjoy a sophisticated wine-drinking experience at the beach.

First, you need a shady spot out of the

*'It is possible to enjoy a sophisticated wine-drinking experience at the beach.'*

wind. I find the best way to achieve this is to construct a large windbreak in the form of a sandcastle. Or rather sand-chateau, preferably one of the big ones from Bordeaux. A note of caution – since hearing that I've been using paddle pop sticks for their crenellations, Chateau d'Yquem haven't even replied to my requests for tasting samples.

Give some thought to the drinking vessels you plan to use. Tasting glasses with a broad

base for sand standing stability are best. Riedel, or Ray-Ban if they do them. I'm amazed how hard it is to get wine glasses with a polarised tint. I make protecting wine from harsh glare a priority on the beach, even if that means drinking straight from the bottle (not easy in a Mudgee-smuggling situation).

When thinking how to reduce trips from the car park, resist the temptation to combine your drinking vessel and your sailing vessel. I recently saw a large group trying to drink vintage port out of an aluminium dinghy and it wasn't a pretty sight.

The key factor, I suggest, is your choice of wine. Considerations include the food you're likely to be eating with it (probably ice-cream so nothing too dry), the proximity of rotting seaweed (ideally an older wine with umami notes on the nose), and extreme volatility in case you need to repel sandflies.

And don't be too tradition-bound. The old adage that red wine should always be served at beach temperature was only ever meant to apply to beaches in Normandy and Tasmania.

If you can get all this organised, long elegant afternoons of sipping on the shoreline are yours for the taking. And the rewards can be breathtaking.

Recently we were excited to see a note in a bottle wash up at our feet. Even more excited when we saw the label on the bottle – *Domaine de la Romanee-Conti 1990.*

*Help!* said the note. *Please rescue us. We're on the other side of the headland, trapped by the incoming tide. Three of us and our last few bottles of DRC.*

We didn't hesitate. We leapt to our feet, ready to risk everything. But before we could hurl ourselves into the foamy brine, we spotted something on the horizon and stopped in our tracks. Hundreds of boats, large and small, sailing resolutely towards the headland. It was like Dunkirk, but with much better chance of survival.

Ah, the global community of wine-drinkers. Always ready to lend a hand, any time, any place, even on the beach. I'm raising my glass to you, and my chocolate gelato.

*Morris Gleitzman is the Children's Laureate and a wine columnist for Gourmet Traveller Wine. His latest book is titled Help Around the House – or was that the cellar?*

# All About Sarah

*Sarah Thomas celebrates 30 years at Cape Mentelle and took time out to share some reminiscences...*

Pic: Frances Andrijich



Meet Sarah Thomas.

One of Sarah Thomas' first jobs as a casual at Cape Mentelle in 1982 was to help pick the grapes that ended up in the Jimmy Watson-winning *Cape Mentelle Cabernet Sauvignon* 1982. Those were the days when it was all dirty hands on deck, and Sarah thought it was much more fun than bar-maiding at the ever-so blokey Margaret River Tavern. It was there she met Cape Mentelle founder David Hohnen when he was delivering wine. Almost the makings of a movie script...

Sarah had arrived in 'Margs' with her surfer-boy and to this day keen fly-fisherman, husband Dave, with an open mind and keen palate. After several years as a general winery roustabout – on the bottling line, mailing this august tome when it wasn't digital and working every Sunday at cellar door for two years, she officially joined the administration team. That was 1988 and the beginning of three 'endlessly fascinating' decades.

'The staff was small and every day at work felt like being part of a family. In many ways it still does,' she recalls. Those were the days when a bell was rung for morning tea and all the crew (office, winery and vineyard) assembled in the tearoom, popping sliced bread in the toaster to be smeared with Vegemite; the giant enamel teapot dispensing copious cups. That custom now only happens for staff birthdays.

'In those days we were multi-skilled, we knew all the winery operations. I especially

enjoyed doing stints in cellar door and over the years meeting so many fascinating international visitors.'

One story that still makes Sarah chuckle was the day the safety inspector was on site.

'Two of the staff decided to amuse themselves (not realising it was safety check day). They hoisted a canoe up on the forklift, one jumped in and paddled the moving canoe past the first floor office windows for all to see, including the inspector who spun round and walked away. If he didn't see it, it hadn't happened...'

In 1996 Sarah became David Hohnen's personal assistant, the PA he recently described as 'kind, willing, reliable and when absolutely necessary, formidable.'

To this day, Sarah takes pride in what she terms a 'background role' that has offered opportunity to visit Cape Mentelle's expanding export markets, including the London Wine Trade Fair and France.

These days Sarah, who also teaches Tai Chi, does have a title – Office Manager and among other vital administrative roles is responsible for the company's OH&S compliance and safety programs. No canoes allowed. She is also integral in managing Cape Mentelle's support of the Cape-to-Cape flora regeneration project.

'When I arrived in Margaret River it was a quiet boys' town – dairy farmers, surfers and bikers lined up at the Tavern bar, drinking beer rather than wine. So much has changed. It's now a thriving community with sea-changers and creatives from all over the world, great restaurants, amazing local produce and the farmers' market.'

So if Sarah was shopping local and cooking dinner for six admired guests, who would she invite? Her wish list tells you a little bit more about Cape Mentelle's longest serving employee. On it would be: Serena Williams, Professor Fiona Woods, Jennifer Saunders, Dylan Moran, the Dalai Lama and Dr Charlie Teo. And they would be offered a fish banquet caught by husband Dave, and a chilled selection of *Cape Mentelle Sauvignon Semillon*, *Chardonnay* and *Rosé*. Background music would likely be New World... Rock on Sarah Thomas, you are a legend.

# Halliday High Five

For some it's the latest edition of the *No 1 Ladies Detective Agency* series or another shock and awe Trump exposé, or a Putin who-dunnit, which triggers an increasingly rare trip to the local bookshop. But at Cape Mentelle we hotfoot it to town to secure the latest edition of the *Halliday Wine Companion*, with fingers crossed James continues to approve the CMV portfolio.

Well, happy days, Halliday has again granted Cape Mentelle **Five Red Stars**, which equate to his 'Exceptional' ranking. His multiple 2019 edition entries raised smiles all round in the winery, especially his citation for the Highest Rated West Australian Shiraz and Semillon in this edition.

For the record Halliday likes:

## CAPE MENTELLE SINGLE VINEYARD SHIRAZ 2015

*'Remarkable elegance, purity and energy.'*  
98 POINTS

## CAPE MENTELLE CHARDONNAY 2016

97 POINTS

## CAPE MENTELLE SEMILLON 2016

96 POINTS

## CAPE MENTELLE CABERNET SAUVIGNON 2015

*'Absolutely delicious now...'*  
96 POINTS

## CAPE MENTELLE WALLCLIFFE MERLOT PETIT VERDOT 2015

*'A left-field blend that has worked very well.'*  
95 POINTS



# Global Cabs Ranked

## 2018 Cape Mentelle International Cabernet Tasting highlights.

The vintage year under appraisal was 2015 – considered an outstanding season for prestige cabernet sauvignon-based wines from the lauded estates in Bordeaux, Tuscany, Napa and the Yarra Valley. Prevailing vintage conditions were however but one parameter when all 20 cabernet blends went into the barrier for the 36th edition of the **Cape Mentelle International Cabernet Tasting**, launched in 1982.

Not configured nor considered to be a competition, the Tasting always has favourites, and some of these can change after the big reveal. One insider thinks the definitive answer lies in the empty bottle count at the end of the splendid long lunch. This year it was skillfully prepared by renowned West Australian chef Kate Lamont and her team, for 140 guests, and featured an entrée of local marron, then succulent duck confit providing the perfect foil for the cavalcade of 2015 international cabernets.

Certainly there was consensus that the legendary estates of Bordeaux were back in force via vintage 2015, especially those wines with a generous merlot component.

Chateau Montrose and Mouton Rothschild were undisputed, great examples.

Further afield but still girt by sea, a new entry from NZ's Waiheke Island – Stoneyridge Larose and Chile's coastal Almaviva were impressive in an altogether different way, highlighting the diverse and exciting qualities of great cabernet from around the world.

Are you keen to join next year's Tasting? Gourmet Escape 2019 tickets go on sale mid-year at \$675 per person.

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



*The Wine Detective, aka UK wine writer, Sarah Ahmed gives her verdict.*

# Masters Class

In November Cape Mentelle had the pleasure of hosting 30 students from the International Institute of Masters of Wine, accompanied by four esteemed MW's for a masterclass tasting of sauvignon blanc and semillon from the Margaret River region. They sipped and murmured, expressed praise and new insights into the classic white blend that has become Margaret River's signature. Then they headed off to lunch in Cape Mentelle's foundation Wallcliffe vineyard.

The event celebrated the fact that Cape Mentelle's parent company Estates and Wines recently became official supporters of the London-based Institute of Masters of Wine and its global education programs.

'We strongly believe in the role of wine education,' said Maggie Henriquez, President of Estates and Wines. Yes indeed, and what better place to start than in Margaret River.

*'We strongly believe in the role of wine education'*

MAGGIE HENRIQUEZ,  
PRESIDENT, ESTATES AND WINES



*Twenty celebrated green bottles showcasing the world's best cabernets – from Bordeaux to Margaret River and beyond. Over 2400 glasses were poured in three brackets.*



*Pics: Frances Andrić*



*Estate Director, Cameron Murphy, hosts the IMW students in the original Wallcliffe vineyard.*



# Mentelle Movies

The summer season heralds another year of **Movies at Cape Mentelle** when the big screen unfurls and the beanbags reappear on the lawns in Cape Mentelle's garden to create a very special outdoor cinema under the stars. Screenings commence mid-December, and run all through the lazy, hazy days of summer. Expect a selection of cult favourites, art house pics and box-office hits.

But that's just the beginning. Every screening features a wine bar offering glasses of Cape Mentelle's finest (and beers from Colonial brewery), or coffees and juice.

The Margaret River Burger Co., will be searing patties and toasting buns and filling them with tasty South West beef or free-range chicken. The menu also includes cheese and charcuterie platters (pre-order online), plus traditional movie treats – popcorn and ice cream. It's cinema al fresco! Settle back and let the good film times roll...way better than Netflix on the sofa.

**Mentelle Movies Season:**  
**14 December 2018 – 23 March 2019**  
 Advance bookings via Moshtix [www.moshtix.com.au](http://www.moshtix.com.au) or the Margaret River Visitor Centre  
 Check program here: [www.capementelle.com.au/Movies/Program-and-Tickets](http://www.capementelle.com.au/Movies/Program-and-Tickets)  
 Book early to avoid disappointment!

## Eat In with Anna Gare

This recipe was inspired by a young Pakistani cab driver...well worth the fare as my life has just become a little more delicious. I had never made pakoras before, so I hopped straight out of the cab into my kitchen to whip-up some of these little beauties. They are so simple and scrumptious and have become my latest party trick. But be aware of lurking partners and children in the kitchen while frying them off as most things delicious and crispy are in danger of being gobbled before they hit the platter. And one more word of advice... Serve with a chilled glass of gorgeous, zingy and refreshing *Cape Mentelle Rosé*.

### VEGETABLE PAKORAS

Makes 10 – 12

#### Ingredients

- 1 large brown onion, cut in half, thinly sliced
- 1 large carrot, peeled, shredded (2 cups, firmly packed)
- 2 leaves Tuscan kale, finely sliced
- 1¼ cups chickpea (besan) flour
- ½ tsp baking powder
- ½ tsp red chilli powder
- 1 tsp cumin seeds
- ½ tsp black mustard seeds
- ½ tsp ground turmeric
- Salt and pepper to taste
- ¾ cup cold water
- Vegetable oil for frying
- Sliced green chilli and coriander leaves, to serve

#### Yoghurt Dipping Sauce

- ½ cup Greek style yoghurt
- ½ tsp garam masala
- 2 tbs lemon juice
- 1 tsp brown sugar
- 2 sprigs coriander, finely chopped (including roots, leaves and stems)
- ½ tsp salt

#### Method

**SAUCE** Combine all ingredients in a small bowl. Set aside yoghurt dipping sauce.

**HEAT** oil in a heavy-based saucepan over medium-high heat.

**COMBINE** onion, carrot and kale in a large bowl.

**SIFT** over chickpea flour and baking powder to ensure no lumps.

**ADD** spices, salt and pepper and toss to combine.

**ADD** water and stir until well combined.

**COOK** in batches of three. Carefully drop heaped tablespoons of mixture into the hot oil. Cook for 3-4 minutes or until golden brown. Remove and drain on a plate lined with paper towel.

**SERVE** Place pakoras on a plate, garnish with green chilli and coriander leaves. Serve with the yoghurt dipping sauce.

*'Keep your eyes on the stars and your feet on the ground.'* THEODORE ROOSEVELT



Pic: Frances Andrijič

## Ripping Yarn

Not all vines become gnarled, thick-trunked senior citizens. Sometimes vineyard renovations are necessary, when older less optimal clones are pensioned off to provide the opportunity to reinvigorate and raise viticultural efficiency and quality.

The Cape Mentelle vineyard team led by viticulturist David Moulton have been very busy with excavators preparing the original Wallcliffe and Trinders vineyard blocks for new eras. At Wallcliffe the row orientation has been changed to north/south and vine density from 1800 to 4167 vines per hectare. New cabernet clones (M191 and M337) have been selected for planting in the high organic matter, free-draining soils. The expectation is that in time these new vines will yield less but even better quality grapes.



*Earthy works underway at Cape Mentelle's Wallcliffe Vineyard.*

On the Trinders block the main task was to remove inhibiting ironstone rocks, 350 tonnes of them. This vineyard will be planted with several cabernet clones on their own roots, the intention being to explore clonal differences. Trial plots are also part of the plan, as is the extension of the unique cabernet sauvignon vine selection program via propagation. Some of these cabernet vines date back to the 1970s and the inaugural WA-sourced Houghton selection. The overall intention of the project is to provide exceptional quality cabernet sauvignon grapes for future benchmark wines.

## Into Operation



*David Johnson, Operations Winemaker.*

It didn't take West Australian born and bred winemaker David Johnson long to find his feet (and woolly socks) when he re-joined the winemaking team this winter after working at Cape Mentelle in 2017. David is responsible for all day-to-day winemaking procedures, a critical member in the winemaking team lead by Frederique Perrin.

David has 20 years under his wine belt spent variously in Western Australia at Juniper Estate and Credaro Family Estate among others. He is a keen deep-sea fisherman and wine judge, having pitted his palate at shows including Royal Perth, Hobart and the local Margaret River Wine Show. He is also a self-confessed cricket tragic, clocking up 19 consecutive test matches at the WACA. He sometimes even dreams of sharing a beer with Adam Gilchrist.

On the wine front his all-time hero and mentor is retired Leeuwin Estate winemaker, Bob Cartwright, a true regionalist. David also has a soft spot for *Cape Mentelle Shiraz* that he believes is characterised by 'opulence with finesse, perfume and rich texture.'

*'A complex take on Margaret River shiraz...'*

CAPE MENTELLE SHIRAZ 2015  
94 POINTS, Tyson Stelzer, WBM

## Up in the Air

Frequent flyers will tell you wine tastes different at 30,000 feet. The plane's pressurisation creates drier air that is said to impact your tastebuds. Sommeliers know to select drink-now fruit forward, fresh, balanced styles. In whites that could be a riesling or a semillon sauvignon blend.

And that's exactly what the wine team at Qantas chose – the aloft, lip-smacking *Cape Mentelle Sauvignon Blanc Semillon 2017* currently pouring in Qantas Business Class. It's sure to speed you on your way!

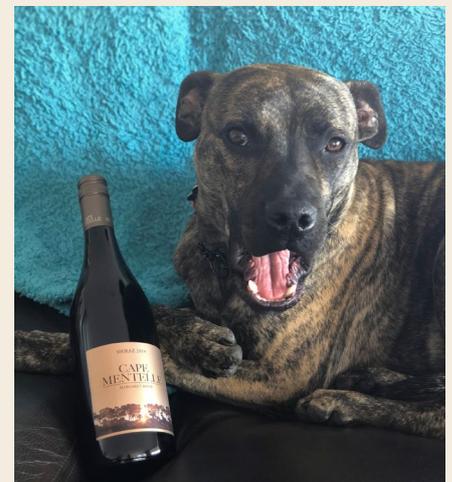
## Animal Instinct

Once upon a time *Mentelle Notes* researched the correlation between shoes worn at cellar door and wine buying habits. Seem to recall men in boat shoes mostly bought *Cloudy Bay Sauvignon Blanc*, and desert boot wearers were prone to Zinfandel.

Now market researchers at Cellarmasters have probed pets to see what their owners drink. And it seems cat lovers consume twice as much sparkling wine and more Savvy B than dog folk. The pooch people rated high for bold reds, notably shiraz and cabernet.

An expert vet reckons that's all easily explained. Cats are apparently aristocrats pointing their owners to serious sparkling tipples, while dog walkers get thirsty and need restorative warming reds.

On that basis *Mentelle Notes* recommends *Cape Mentelle Sauvignon Blanc Semillon* for moggie lovers; *Cape Mentelle Shiraz* if you have a spaniel, and *Cape Mentelle Rosé* if your pet is a goldfish.



*Milo knows what his master, Estate Director Cameron Murphy, drinks after hours.*

# To Market, To Market



Margaret River Farmers' Market trades every Saturday. Don't miss it!

Increasingly, there is one regular item on our shopping lists – food with a face – aka freshly dug spuds, ripe juicy peaches, succulent sweet strawberries, pasture reared eggs, plump poultry – produce lovingly nurtured by hard working farmers who pack and load their local harvest for sale on market morning.

There are 200-plus farmers' markets across Australia but Margaret River officially hosts Australia's best! The 2018 *Delicious Produce Awards* chose Margaret River Farmers Market as the nation's 'Most Outstanding Market', where every Saturday morning manager Kat Lombardo wrangles up to 60 stallholders at the Margaret River Education Campus site.

The region's edible bounty is impressive. Think seasonal fruit and vegies – Cowaramup Berries, Burnside Organics, Ironstone Valley

tomatoes, Patchwork Farm vegies, Oasis Hydroponics; and till mid-December meat and smallgoods from The Farmhouse (aka David Hohnen founder of Cape Mentelle); glorious ripe runny Cambay sheep cheese; Agonis Ridge olive oil and Uralba Eco Farm table olives to name but a few temptations.

Innovative products include butter from Cowaramup, and Frothing Foley's Fermentations krauts and nut butters.

Add wine (naturally), mead, and of course great crema coffees and chats with the producers, and you are guaranteed a memorable Margaret River Farmers' Market morning. Don't miss it!

**Margaret River Farmers' Market**  
Saturdays 8am – Noon  
[www.margaretriverfarmersmarket.com.au](http://www.margaretriverfarmersmarket.com.au)

# Latest Drops

## SAUVIGNON BLANC SEMILLON 2017

*'Full of flavour...perfectly able to develop for years, but there's every reason to drink it tonight.'*

93 POINTS, James Halliday  
HALLIDAY MAGAZINE

*'Attractive fresh herbs with lemon citrus and gentle aromas of tropical fruit. The palate has a vibrant tangy edge with lime and fresh grassy flavours. A bright, crunchy finish.'*

91 POINTS [www.jamessuckling.com](http://www.jamessuckling.com)

## SEMILLON 2016

*'A luminous green-straw colour...complex... filling the mouth with flavours ranging from lemon to honey. It's the power of the crunchy acidity on the finish that gives this wine its passport with unlimited rights of re-entry.'*

96 POINTS, HALLIDAY COMPANION 2019

*'High voltage lemon and lime fruit... impeccably poised, magnificently spice-driven and enduringly persistent, hinting at Bordeaux-like longevity.'*

95 POINTS, Tyson Stelzer, WBM

## SHIRAZ 2015 'SINGLE VINEYARD' BLOCK 5

*'A revelation...'*

94 POINTS, Ray Jordan, WEEKEND WEST

## ZINFANDEL 2015

*'One of the greatest Australian zins I've tasted yet...generous, luscious exuberance... with precision, persistence and focus.'*

95 POINTS, Tyson Stelzer, WBM

## CABERNET SAUVIGNON 2015

*'Lifted floral bouquet with notes of scented red berry and cedar. The palate is elegant, with juicy fruit balanced by some nice cedary oak and firm tannins.'*

95 POINTS, Ray Jordan, WEEKEND WEST

## WALLCLIFFE MERLOT PETIT VERDOT 2015

*'Medium-bodied, silky and fluid, spice and earthiness...Just lovely. Bespoke tailoring. An absolute charmer.'*

95 POINTS, Gary Walsh, WINEFRONT

# Turning Japanese

Who would have thought, but there amongst all the sake, shochu and umeshu at the Seijoishii supermarket in Nara was a cheeky bottle of *Cape Mentelle Trinders Cabernet Merlot 2010* begging to go back to the hotel with Canberra-based, long-time Cape Mentelle fans, Marc Fenning and Jo Adams. They report it was a masterful match with their ready-to-go sashimi and kushiage selection (aka panko-crumbed morsels on skewers), after a day's deer spotting and temple touring in Nara, Canberra's sister Japanese city.

For your chance to become a Mentelle Ambassador, all you need to do is take a selfie or photo of colleagues, family or friends enjoying Cape Mentelle wine in exotic or



*One label Jo Adams could read... Nara, Japan.*

unusual places. Then post using #capementelle or #mentelleambassador on Instagram or [www.facebook.com/capementelle](http://www.facebook.com/capementelle) or email photos to: [info@capementelle.com.au](mailto:info@capementelle.com.au) Please ensure your image quality is at least one megabyte.

All photos will be reviewed and a winning image chosen. The prize is a Six-Pack Selection of current releases sent via Australia Post to a nominated Australian address.