

# CHARDONNAY 2021



AROMATIC  
BALANCED  
LAYERED



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. 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, benefitting from cool nights to capture an exquisite vibrancy of fruit.

**CAPE  
MENTELLE**  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“2021 delivered a Chardonnay with finesse, an intricacy of texture and stunning energy; a beautiful illustration of our mature vineyards and their remarkable location.”

– Coralie Lewis, Cape Mentelle Winemaker

## CHARDONNAY 2021



### APPEARANCE

Brilliant pale lemon.

### NOSE

The aromatics unfold with bright lemon zest and white stonefruit florals following through with complex mineral layers of sea spray and hints of washed stone.

### PALATE

The palate is fresh and vibrant with a bright minerality and lovely biscuity texture. Succulent and salivating, opening up to frangipani, honeysuckle and lemon pie with the mouthfeel of silken tofu. Medium bodied with a crystalline acidity and beautiful fruit purity, finishing with poise and clarity.

### FOOD PAIRING

For the meat eaters this Chardonnay is a perfect match to pork - and who can go past crispy pork belly?

Ramen with shiitake mushrooms and fried tofu in a white miso broth.

Pan seared scallops.



### CELLARING

Will age gracefully for 10-15 years.

### BLEND

100% chardonnay.

### ANALYSIS

13.2% alcohol, 6.89 g/l total acidity, 3.17 pH.

Suitable for vegans.



### VITICULTURE

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 2021 delivered two seasons in one; a cold and wet spring that evolved into a hot, dry summer. February brought unusually significant rainfall, creating very humid and challenging conditions during the harvest period.

### WINEMAKING

Chardonnay is hand-picked with a 'one plot, one batch' approach, before being whole bunch pressed. The juice is transferred to barrel with all the solids, to undergo a wild fermentation. French oak selection is focused on enhancing the fruit personalities of each plot, with 25% of the barriques being new. The wine was left unsulphured for a few weeks post-ferment and matured on lees for ten months, with a stirring regime monitored by tasting to build texture. In the blend, Chapman Brook fruit provides generosity and weight while the Crossroads vineyard brings another layer of refinement and structure to the wine.

