

CAPE MENTELLE

MARGARET RIVER



Heritage Cabernet Sauvignon 2021

PRECISE . INTENSE . ELEGANT

Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon, from a pioneering producer in Margaret River in the early 1970s to a benchmark winery today. Our Heritage Cabernet Sauvignon is the culmination of an intensely detailed approach to our vineyards and grape selection. From our vigour and soil mapping techniques to the identification of select parcels and hand harvesting bunch by bunch, we ensure gentle handling through every stage of production.

A magnificent testimonial to our heritage vineyards, consistently delivering power, elegance and opulence.

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

APPEARANCE

Rich garnet.

NOSE

Pure fruit abounds on the nose with classic varietal aromas of blackberry, black cherry and plum supported by a smattering of pink and purple flowers, liquorice and dried herbs.

PALATE

The lively palate has a juicy core of pretty redcurrant and cassis lingering with dried rose petals and nori. Tannins are firm - a boost for a long future - and elegant - something that makes it approachable right now. The best of both worlds, finishing with energy and class.

FOOD PAIRING

A classic Beef Wellington.
Crispy porcini and mozzarella arancini.
Charcuterie with Manchego and aged Cheddar.

CELLARING

15+ years

BLEND

96% cabernet sauvignon
2% cabernet franc
2% merlot

ANALYSIS

14.1% alcohol
5.84 g/l total acidity
3.53 pH
Suitable for vegans

VITICULTURE

Our aim with cabernet sauvignon is to deliver grapes that are a true and vibrant expression of the vineyard site, with excellent tannin structure and ripeness. A range of precision viticulture techniques are included in our annual plans for each block, with the focus on canopy manipulation, ensuring air flow and sunlight penetration into the fruit zone. These mature vines from our Estate Vineyard provide consistently high-quality fruit year after year. Vintage 2021 delivered two seasons in one; a cold and wet spring that evolved into a hot and dry summer. February experienced some significant rainfall events that freshened up the canopies for later ripening varieties and allowed for some leaf removal without the risk of sunburn. The mild conditions to finish off the season resulted in fresh natural acidity and fruit with a wonderful depth of flavour. The season was quite humid which created more challenges than the region is accustomed to. Growers reacted with leaf plucking across the reds to improve air flow and some fruit dropping to ensure physiological ripeness was achievable. Those who put in the extra work will no doubt reap the rewards!

WINEMAKING

Our Wallcliffe heritage vineyards were handpicked in the early hours of the morning. After destemming and hand sorting, the berries were lightly crushed to closed top fermenters and individually fermented with select yeasts. Daily tasting allowed for adjustments to extraction and maceration, to reach the perfect balance of structure and concentration. Maceration periods reached up to 27 days and at the desired balance of fruit perfume and tannin complexity, each batch was basket pressed, with the pressings kept separate. A few of our finest parcels were assembled early to form the major portion of the blend, allowing the wine and pressings to integrate harmoniously through ageing. The wine was barrel matured for 18 months with limited racking, 43% new French oak was used to complement the fruit. The final blend remained unfinned and was filtered before being Estate bottled in November 2022.