

# CAPE MENTELLE

MARGARET RIVER



## Reserve Chardonnay 2021

PURITY . ELEGANCE . FINESSE

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. This Reserve Chardonnay reflects Chapman Brook and Crossroads, our two southern Margaret River vineyards. Both sites have wonderful expressive personalities that complement each other beautifully and represent a combination of both our past and present. From careful site selection many years ago through to refined and innovative viticulture and winemaking practices today. Bringing them together is a joy, creating one of the finest expressions of our unique terroir.

“An opera of fine, pure fruit, framed and long lasting - less is more!”

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

### APPEARANCE

Pale lemon with a brilliant green hue.

### NOSE

Brightness and purity on the nose, Meyer lemon, white flowers and nectarine. Delicate yet growing in concentration with underlying funky flint and minerality, frangipani and a puff pastry element.

### PALATE

The lifted and precise palate bursts with flavours of white peach, finger lime, jasmine and lemon meringue with delicate spice. The intensity is marvellous, but with the sense that something is still in reserve. Textural however not heavy, it has a lively acidity and salinity carrying the fruit all way through to a super-long finish.

### FOOD PAIRING

Firm white fish with a simple lemon drizzle, dill, salt and pepper.  
Truffle and porcini ravioli.  
24 month aged Comte.

### CELLARING

15 years

### BLEND

100% chardonnay

### ANALYSIS

13.1% alcohol  
7.16 g/l total acidity  
3.13 pH  
Suitable for vegans

### THE SEASON

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 saw some uncharacteristically cool conditions for the Margaret River region, resulting in a wine that showcases vibrant acidity and fine textural profiles.

### WINEMAKING

Chardonnay is hand-picked with a “one plot, one batch” approach, before being whole bunch pressed. The juice and solids were then transferred to barrel to undergo wild fermentation. The French oak selection was focused on enhancing the fruit personalities of each plot, with 38% of the barriques being new. The wine was left un sulphured for several weeks post-ferment and matured on lees for 10 months, with a stirring regime monitored by tasting to build texture and refine structure. Individual barrels were selected from the best batches to produce a blend representing the finest expression of the season, in a way that allows each