

CAPE MENTELLE

MARGARET RIVER



Shiraz 2021

BOLD . GENEROUS . EXPRESSIVE

Shiraz in Margaret River is a hidden gem worth seeking out. Shiraz clearly expresses the variation in seasons, speaking loudly of the place it comes from and the ocean that surrounds it. The winemaking team have a plethora of choices in terms of whole berry and bunch inclusion, maceration regimes and blending options. It rewards with a depth and savouriness unique to our region.

“A journey through our vineyards and the diversity of their Shiraz personalities.”

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

APPEARANCE

Dark purple.

NOSE

The rich fruit profile has attractive notes of dark berries and plum compote with a savoury side showing cracked black peppercorns and a touch of smoky bacon.

PALATE

This smooth, flowing Shiraz is very well integrated. Bright, pulpy fruit across the mid-palate is sprinkled with tangy sumac spice. The tannins are polished and refined, gliding across the palate like velvet, elevating the fragrance and tension of the wine. Lovely freshness on the finish completes this journey of our diverse shiraz personalities.

FOOD PAIRING

Pumpkin gnocchi with sage butter sauce.
Slow cooked lamb schwarma.
Aged hard goat cheese with quince paste.

CELLARING

10+ years

BLEND

100% shiraz

ANALYSIS

13.7% alcohol
5.69 g/l total acidity
3.56 pH
Suitable for vegans

VITICULTURE

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! Made with shiraz from all three of our Margaret River vineyards; each parcel of fruit is individually managed to ensure a true expression of flavour and character. From soil management and pruning techniques through to canopy manipulation, each decision is tailored to ensure a pure representation of site. Our Crossroads Vineyard provides the backbone, with our Estate Vineyards adding power and Chapman Brook balancing the blend with a beautiful elegance.

WINEMAKING

After destemming, individual blocks were lightly crushed to closed top fermenters and open wooden vats then fermented with selected yeasts. The saignée method was employed on specific parcels to enhance fruit concentration. Cap management operations were gentle and maceration periods reached up to 22 days. At the desired balance of vibrant fruit perfume and smooth tannins, each batch was basket pressed, with the pressing wines kept separate. The major portion of the blend was assembled after eight months, allowing the wines and pressings to integrate harmoniously through ageing. The wine was matured in barrel for 15 months with limited racking and 21% new French and Hungarian oak was used to complement the fruit. The final blend remained unfinned and was filtered before being Estate bottled in August 2022.