

CAPE MENTELLE

MARGARET RIVER



Wallcliffe Cabernet Franc 2021

Our Wallcliffe series of wines are a limited edition of bottling that celebrates the highlights of each vintage, the finest parcels of fruit and the best barrel selection. Explore our diverse and surprising Margaret River terroir with the best varietal blend each season. 2021 is an expression of our stunning cabernet franc blocks delivering great presence and class, completed with a pinch of cabernet sauvignon and merlot. Leaving a remarkable, lasting memory!

'These mature cabernet franc vines from our Estate Vineyard provide consistently elegant yet powerful fruit year after year'

-ANNABEL ANGLAND, VITICULTURIST

POWERFUL . CHARMING . UNEXPECTED

APPEARANCE

Deep ruby with garnet edges.

NOSE

Great fruit intensity with wild cherries, plums and redcurrants shining through. Bursting with cassis buds and purple flowers alongside hints of candied rose petals and delicate sumac spice.

PALATE

Beautiful poise on this flowing palate, which is somehow powerful and delicate at the same time, showing stunning dimension and expression. Gravelly tannins are well meshed and intriguing, continuing with wild roses and a turmeric lift.

FOOD PAIRING

Sage roasted pork belly.
Mushroom stroganoff with fettuccine.
Bresaola platter with shaved Parmigiano Reggiano and rocket.

CELLARING

Ready for enjoyment on release, this wine can also be cellared for 10+ years.

BLEND

91% cabernet franc
5% cabernet sauvignon
4% merlot

ANALYSIS

14.3% alcohol
5.49 g/l total acidity
3.53 pH
Suitable for vegans

VITICULTURE

Our aim 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 cabernet franc vines from our Estate Vineyard provide consistently elegant yet powerful 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

The two cabernet franc vineyard blocks were hand-picked in the early hours of the morning. After destemming and hand sorting, the fruit was lightly crushed to closed top fermenters, with selected yeasts. Cap management operations were gentle and maceration period reached 25 days. At the desired balance of fruit plushness and silky tannins, the wine was basket pressed with the pressing wines initially kept separated. The wine was matured in barrel for 18 months, with a single racking. 33% new French oak was used to complement the fruit profile. This unique final blend remained unfinned and was filtered before being bottled in December 2022.