

CAPE MENTELLE

MARGARET RIVER



Cabernet Sauvignon 2022

ELEGANT . PURE . FRAGRANT

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. This Cabernet Sauvignon is a classic representation of the site selection, with perfumed varietal notes underpinned by elegant structure and finesse. This vibrant wine embraces the playful side of Cabernet, inviting you in with an immediate drinkability that is backed by pedigree and longevity.

'An in-depth exploration of Margaret River's hero variety. Fine tannins carry the beautiful fruit plushness and this Cabernet displays a formidable regional identity.'

- CAMILLE BRU, CAPE MENTELLE WINEMAKER

APPEARANCE

Deep ruby with a purple hue.

NOSE

The classically varietal nose is lifted with red and blackcurrant, bramble and bright flowers. Fresh rosemary, forest floor and a touch of fennel seed complete the profile.

PALATE

There is a great energy here, making an assertive entrance! Wild cherries and stewed plums linger in the fine fruit tannins with a savoury nori finish. A gentle softness runs through to an elegant conclusion, with fruit and oak in harmony.

FOOD PAIRING

Pan seared kangaroo medallions with green peppercorn sauce.
Balsamic glazed grilled portobello mushroom.
Bresaola served with rocket and shaved Parmigiano Reggiano.

CELLARING

10+ years

BLEND

96% cabernet sauvignon
2% petit verdot
1% merlot
1% cabernet franc

ANALYSIS

14.4% 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. The 2022 season produced the coldest and wettest start to the growing season in over five decades. These cool spring conditions slowed vine development making it later than usual. Temperatures then radically increased during the summer months, with the region experiencing multiple heat waves. The weather during harvest provided ideal conditions, combining warm temperatures and low rainfall, which allowed for extended ripening across the board.

WINEMAKING

After destemming, the individual vineyard batches were lightly crushed to a combination of concrete, stainless steel and wooden fermenters, with selected yeasts. Extraction was gentle and maceration periods reached up to 28 days. At the desired balance of fruit perfume and soft tannins, each batch was basket pressed, with the pressing wine kept separate. The major portion of the blend was assembled within six months of harvest, allowing the wine and pressings to integrate harmoniously through ageing. The wine was matured in barrel for 14 months with limited racking, 30% new French oak was used to complement the fruit. The final blend remained unfinned and was filtered before bottling.