



## Heritage Cabernet Sauvignon 2022

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.

PRECISE . INTENSE . ELEGANT

### APPEARANCE

Deep ruby.

### NOSE

The alluring perfumed nose has an abundance of blue fruits, sweet blackberry and soft florals, with underlying leathery, briar notes.

### PALATE

A wine with great energy, richness, density and opulence however it remains elegant with fine graphite tannins. Juicy black pastilles, plus warm cassis and wild blueberries with an edge of bay leaf. A masterpiece in a glass, showing what Cabernet from Cape Mentelle can be, this will develop beautifully with age.

### FOOD PAIRING

Ribeye just seared and served with mustard.  
Balsamic braised leek risotto.  
Charcuterie with Manchego and aged Cheddar.

### CELLARING

15+ years

### BLEND

94% cabernet sauvignon  
4% merlot  
2% cabernet franc

### ANALYSIS

14.2% alcohol  
6.17 g/l total acidity  
3.56 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. 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 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

Our heritage Wallcliffe 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 29 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, 39% new French oak was used to complement the fruit. The final blend remained unfinned and was filtered before being Estate bottled in January 2024.