

CAPE MENTELLE

MARGARET RIVER



Heritage Shiraz 2022

RICH . ASSERTIVE . PROFOUND

Representing our finest selection of Shiraz from our estate vineyards, clearly expressing varietal and vintage, this wine is the pinnacle for us of this noble grape in a cool elegant corner of Australia. Bearing the dark spice and forest floor characters which are hallmarks of Margaret River, wrapped in a fine textured umami envelope of goodness, this wine takes us on a wonderful journey, of which we are merely taking our first steps.

“An exceptional terroir wine, with a strong regional identity and the structure and fruit intensity to improve with extended cellaring.”

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

APPEARANCE

Dark purple.

NOSE

Vibrant aromatics of crunchy blue fruit, black cherries, blackberries and violet, with citrusy notes of Sichuan pepper and black tea leaves.

PALATE

The core of this wine is pure volume and silk, both harmonious and generous. The soft oak supports this rich, concentrated palate, with expressions of pulpy red stone fruit and sweet spices. This combined with the plentiful, fine tannins delivers a velvety, textural finish.

FOOD PAIRING

Slow roasted lamb shoulder with rosemary and garlic.
Wild mushroom pilaf.
Manchego croquettes.

CELLARING

Up to 15 years

BLEND

100% shiraz

ANALYSIS

14.3% alcohol
6.14 g/l total acidity
3.51 pH
Suitable for vegans

VITICULTURE

Shiraz is the only red variety planted at all of our estate vineyard sites, ripening at different times and giving us a myriad of complexity and blending options. Each of these parcels are individually managed to ensure a true expression of site for fruit flavour and character. From soil management and pruning techniques, to canopy manipulation, each decision is tailored to each section. 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 and hand sorting, the selected vineyard batches were lightly crushed to closed top fermenters and individually fermented with selected yeasts. Daily tasting guided the gentle extraction to reach the right balance of concentration and structure. Maceration periods reached up to 27 days and at the desired balance of fruit vibrancy and tannin complexity, each batch was basket pressed, with the pressings initially kept separate. The finest lots were assembled early to form the major portion of the blend, allowing the wine and pressings to integrate harmoniously through ageing. The wine was matured in barrel for 18 months, with minimal racking. 42% new French oak was used to complement the succulent core of fruit and tannin profile. The final blend, showcasing our three different sites, remained unfinned and was filtered before being Estate bottled in January 2024.