

CAPE MENTELLE

MARGARET RIVER

TRINDERS CABERNET MERLOT 2023

BALANCED, ROUNDED, GENEROUS

Cape Mentelle has developed an international reputation for Cabernet Sauvignon and it features here in the classic Trinders blend with Merlot, two varietals that are perfectly suited to the climate and soils of Margaret River.

This wine captures the depth and structure of Cabernet with the dark fruit and plush flavours of Merlot, which, when blended creates a well rounded, full and rich style.

“Cabernet Merlot is a wine for unwinding. Generous and unpretentious with enough complexity & character to keep you interested.”

- Coralie Lewis, Cape Mentelle Senior Winemaker



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Appearance: Medium bright purple.

Nose: Vibrant aromatics jump out with cranberry, cassis, red cherries and pomegranate. Finer nuances of fresh oregano and sumac spice meld with perfumed floral notes of purple flowers and lavender.

Palate: Light and attractive with a great energy and drive running through the mid-palate. Red fruits abound, supported by gentle, tickly tannins. This is a well rounded wine with fresh acidity and an enticing vitality.

Food Pairing:

Rosemary braised lamb shanks.
Forest mushroom tortelli with butter and sage.
Haloumi fries with pomegranate.

Viticulture: All of our Estate grown fruit is pruned, thinned and leaf plucked by hand, carefully timed to ensure correct rate of development for both tannin and flavour ripeness. We are looking to capture a density of both colour and flavour in each parcel. The 2023 season started with a mild spring and lead into a dry and calm summer. Grapevine ripening continued steadily throughout harvest which commenced mid-February. Overall, this was another stellar Margaret River growing season.

Winemaking: After destemming the fruit was lightly crushed to stainless steel static fermenters, with selected yeasts. Extraction was gentle and both varieties were held on skins for 21 days. At the desired balance of fruit perfume and rounded tannin, each batch was basket pressed. The major portion of the blend was assembled in December 2023, allowing the two varieties to integrate harmoniously through aging. The wine was matured in barrel for 12 months and 17% new French oak was used to elevate the plush fruit and soft tannin profile of the wine. The final blend was assembled in spring 2024 and remained unfined prior to filtration and bottling.



Cellaring: Ready for enjoyment in its youth, this wine can also be cellared for up to 10 years.



Blend: 76% cabernet sauvignon, 18% merlot, 5% petit verdot, 1% zinfandel



Analysis: 14.2% alcohol, 5.9 g/l total acidity, 3.46 pH
Suitable for vegans.