

# CAPE MENTELLE

MARGARET RIVER



## Rosé 2023

Cape Mentelle's Rosé has been a wine of discovery. Its pale, delicate appearance belies a juicy refreshing expression of a unique blend of shiraz and grenache, each bringing its own personality to create a wine of refined fun to be enjoyed all year round.

DELICATE . ETHEREAL . PURE

“A delicious rosé, starting with its salmon pink hue; red fruits, floral with a salivating finish makes it perfect for all occasions.”

- ELOISE JARVIS, SENIOR WINEMAKER

### APPEARANCE

Brilliant salmon pink.

### NOSE

The delicate, floral nose is both fine and pretty with a greeting of rose petals followed by citrus notes and growing in intensity to vibrant wild strawberries.

### PALATE

A juicy, supple palate brimming with flavours of summer; watermelon, pomegranate and fresh cut lime balanced by biscuity notes and an edge of Turkish delight. Beautiful crisp acidity with a salivating minerality, pink grapefruit framing the finale.

### FOOD PAIRING

Seafood and coconut laksa.  
Watermelon, feta and mint salad.  
Grilled vegetable bruschetta.

### CELLARING

Drink now while fresh and vibrant

### BLEND

83% shiraz  
17% grenache

### ANALYSIS

11.8% alcohol  
6.53 g/l total acidity  
3.19 pH  
Suitable for vegans

### VITICULTURE

The varieties in this rosé lend themselves nicely to this style of wine. Shiraz is found across all three of our vineyards, while the smaller portion of grenache is grown on our Crossroads vineyard. Portions of these blocks are adjusted to ensure a bright expression of these fruit profiles. This can be achieved throughout the season with management of fruit load by pruning decisions, canopy manipulation which allows sunlight and airflow through, irrigation scheduling to retain canopy freshness, and of course harvest timing at the end of the season. The aim is to produce an elegant fruit profile which is not overly complicated. A mild spring in 2022 led into a dry and calm summer. Grapevine ripening continued steadily throughout with harvest commencing mid-February. Overall, this was another stellar Margaret River growing season.

### WINEMAKING

Both shiraz and grenache were harvested during the cool of night, crushed and rapidly pressed to capture aromatic vibrancy with minimal colour and tannin extraction. The juice was either cold settled or was clarified by flotation, a rapid lees separation technique using inert gas. Low temperature fermentation began using a selected yeast to accentuate fresh varietal characteristics. Stainless tank ferment proceeded to dryness with individual lots resting on lees for a month. Once the final blend was assembled, displaying great fruit purity, it was minimally fined and filtered before being Estate bottled.