

CAPE MENTELLE

MARGARET RIVER



Zinfandel 2023

Our founder, David Hohnen, fell in love with this variety whilst studying in the US in the early 70's. He brought his new discovery home to be planted in 1974 on the Wallcliffe Estate Vineyard. This fickle variety demands great attention viticulturally, requiring a high bush vine trellis with plenty of space and air for the large compact bunches. It has become a cult classic for us, making a powerful yet fresh version of this ancient variety, enticing its followers each year to return and enjoy.

BOLD . VIBRANT . GENEROUS

"Dry grown, low yielding bush vines from our original Estate Vineyard can be prone to unruly behaviour! However, with great attention to detail these vines deliver an incredible layered wine of depth and power, a truly memorable experience."

-CORALIE LEWIS, SENIOR WINEMAKER

APPEARANCE

Deep garnet.

NOSE

Soft smoky oak characters complement the intense perfume of lavender, coconut flakes, Campari and fresh figs. Sweet spices overlay with clove, sumac and nutmeg.

PALATE

The rounded, up-front tannins flow into an opulent palate, rich with couverture chocolate, red plums and black cherries. This wine offers great dimension, finishing with a voluptuous yet integrated structure, as always a confident and assertive wine!

FOOD PAIRING

Pulled pork with ginger and star anise.
Puy lentil and eggplant stew.
Dark chocolate espresso cake.

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 10 years and beyond.

BLEND

100% zinfandel

ANALYSIS

15% alcohol
6.6 g/l total acidity
3.55 pH
Suitable for vegans

VITICULTURE

Zinfandel is known as an iconic wine at Cape Mentelle but an unusual grape varietal for Margaret River. This brings challenges each year for our viticultural team as the large bunches are notoriously thin skinned, creating the risk for disease incidence during cooler vintages. This small block of zinfandel is located on our Estate Vineyard, just 4kms from the Indian Ocean. Bush vines demand significant attention to detail with all tasks, such as canopy management, fruit thinning and shoot positioning, all carried out by hand. The aim is to produce grapes with a dense concentration of flavour and powerful expression of place. The 2023 season started with a mild spring leading into a dry and calm summer. Grapevine ripening continued steadily throughout, with harvest commencing mid-February. Overall, we experienced another beautiful Margaret River growing season.

WINEMAKING

Zinfandel grapes were hand harvested mid-March to capture confectionary flavours from shrivelled berries and bright red fruit flavours from whole berries, along with ripe tannin. After destemming and hand sorting, the fruit was transferred by gravity to a small closed top fermenter with selected yeast. Daily tasting guided extraction and maceration, and after 22 days on skins it was gently basket pressed at the desired balance of concentration and structure. Integrating only the best pressings back to retain the powerful structure of zinfandel, the wine was matured in barrel for 15 months, with limited racking and 50% new French, American and Hungarian oak was used to build complexity. The final blend remained unfinned and was filtered before bottling in October 2024.