

CAPE MENTELLE

MARGARET RIVER

SIXTEEN HECTARES ROSÉ 2024

DELICATE, ETHEREAL, PURE

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.

“Bright red fruits with great energy throughout, a perfect match to your sunset picnic.”

- Coralie Lewis, Cape Mentelle Senior Winemaker



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Appearance: Delicate salmon pink.

Nose: A lively and pretty nose bursting with summer goodness - bright red fruit, alluring rose petal, zingy grapefruit and freshly cut watermelon.

Palate: The bright, crunchy palate lures you in with an inviting texture, lingering through to the last sip. A reflection of the nose continuing with watermelon up front and wild strawberry adding another layer before a sour-lolly drive and a crisp mineral lift that defines the Cape Mentelle style.

Food Pairing:

Smoked salmon and goat cheese tart.

Crunchy Thai chicken salad.

Aged Cheddar at sunset on the beach!

Viticulture: The varieties in this Rosé lend themselves perfectly to this style of wine and are found across all three of our vineyards. The aim across these blocks is to produce a bright expression and elegant fruit profile which is fresh and vibrant. Vintage 2024 will be remembered as the season with barely any rain across the entire growing period and one of the region's earliest starts to harvest. The fruit quality was great, and the marri blossom was abundant - which kept the birds at bay!

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 clarified by flotation, a rapid lees separation technique using inert gas. Low temperature fermentation began using selected yeast to accentuate bright varietal characteristics. Stainless tank ferment proceeded to dryness with individual lots resting on lees for two months. The final blend, displaying great fruit purity, was minimally fined and filtered before bottling.



Cellaring: Drink now while fresh and vibrant



Blend: 70% shiraz,
30% grenache



Analysis: 12.8% alcohol, 6.38
g/l total acidity, 3.18 pH
Suitable for vegans.