

# CAPE MENTELLE

MARGARET RIVER



## Single Site Block 10 Chardonnay 2024

The Cape Mentelle Single Site range features exceptional wines from specific vineyard sites and individual blocks, a limited release celebrating the unique varietal characteristics and expression of the vintage. From careful site selection many years ago through to refined and innovative viticulture and winemaking practices today, Block 10 Chardonnay is worthy of recognition and is here given the opportunity to shine. Margaret River is considered one of Australia's premium chardonnay growing regions and this wine represents the epitome of its kind, creating one of the finest expressions of our unique terroir.

'Crafted exclusively from our vineyards, the Cape Mentelle Single Site celebrates the distinct terroir and personality from a single plot.'

- CORALIE LEWIS, SENIOR WINEMAKER

METICULOUS . PRISTINE . RARE

### APPEARANCE

Bright white.

### NOSE

The purity shines through with citrus galore, white peach and delicate jasmine flowers, underlying mineral notes of oyster shell and a whiff of fine pastry crust.

### PALATE

Extraordinary clarity on the palate, it is simultaneously mouthwatering, pure and vibrant. A multi-dimensional reflection of its site, a beautiful balance of crunchy stone fruit, cumquat, ginger and citrus blossom, complemented by a stunning saline succulence. Chalky complexity from the stony phenolics lingers and leaves you with no doubt that this is a wine for the long run.

### FOOD PAIRING

Roast dhufish fillet with lemon cream sauce.  
Confit tomato, summer peach and stracciatella salad.  
Shark Bay scallops with ginger citrus dressing.

### CELLARING

15 years

### BLEND

100% chardonnay

### ANALYSIS

13.2% alcohol  
7.89 g/l total acidity  
3.00 pH  
Suitable for vegans

### THE SEASON

Fruit for this wine is sourced exclusively from Block 10 in our Chapman Brook Vineyard, located 16km inland from the Indian Ocean and surrounded by its namesake; the Chapman Brook. Block 10 was planted in 1993 and has a northern facing aspect, it is a proven performer both in the vineyard and winery. This site is well suited to aromatic white varieties due to a high diurnal temperature range and undulating topography, with soils that are predominantly sandy duplex with some sections holding ironstone gravel. During the season our focus is to ensure good canopy growth while allowing air flow and sunlight in. This naturally reduces disease risk and encourages good fruit set in early summer. 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 excellent and the marri blossom abundant - which kept the birds at bay! Our aim is to produce a unique wine that showcases a specific expression of site, with vibrant acidity, depth of flavour and purity of fruit.

### WINEMAKING

Chardonnay fruit from Chapman Brook Block 10 was hand-picked at sunrise before being cooled overnight. Whole bunch pressed the following morning, the juice was then transferred to barrel with all the solids, for wild fermentation. The French oak selection focused on enhancing the incredible perfume and defined flavour profile of this unique block, with 27% of the barriques being new. The batch was left unsulphured for several weeks post-ferment and matured on lees for 10 months with regular bâtonnage, without any malolactic fermentation. The final blend, assembled in November 2024, is the purest translation of our Chapman Brook Chardonnay, focusing on the distinct characteristics with effortless elegance and drive.