

# CABERNET MERLOT 2005

## 'Trinders'

The cabernet merlot blend takes inspiration from the classic red wines of Bordeaux. Cape Mentelle has developed an international reputation for long lived cabernet and this blend seeks to capture all the qualities of these varieties to create a well rounded, full and rich style. A classy wine to take out to your favourite restaurant or bistro.

### Tasting notes

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| <b>Appearance</b>   | Ruby red.  |
| <b>Nose</b>         | Classic aromas of blackcurrant fruit, aged tobacco, violets and cedary oak.  |
| <b>Palate</b>       | The palate displays juicy blackberry fruit, with a restrained mid-palate and subtle well intergrated mocha oak. The wine finishes long and clean with textural, savoury tannins. |
| <b>Food pairing</b> | Roast lamb or a platter of aged cheese.  |
| <b>Cellaring</b>    | Enjoy now or cellar for up to ten years.   |

### Technical notes

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| <b>Vineyard</b>   | The majority of the cabernet sauvignon and merlot for this blend were harvested from our Trinders and Foxcliffe Vineyards. Smaller amounts of fruit came from a number of long-term growers, mostly located in the Wallcliffe and Karridale areas within the Margaret River appellation. The majority of these vineyard soils comprise laterite gravel loam over a deep clay subsoil, the preferred profile for these varieties in Margaret River. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.     |
| <b>The season</b> | The 2005 season can be distinguished by its long, mild, dry summer. A late summer cyclone produced a large amount of rainfall. Luckily this had very little effect on Cape Mentelle's fruit quality since the majority had already been harvested by then.  |
| <b>Blend</b>      | 57% cabernet sauvignon, 30% merlot, 5% cabernet franc, 5% petit verdot, 3% other.   |
| <b>Winemaking</b> | After destemming and light crushing, individual vineyard batches were fermented on skins for 10-15 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. Once sugar dry, batches underwent malolactic fermentation in stainless tanks before being racked to oak barriques for 15 months maturation. 25% new oak was used, being a combination of Bordeaux coopered French and some American oak. The final blend was completed in September 2006 and bottled in November. |
| <b>Analysis</b>   | 14% alcohol, 7g/l total acidity, 3.45 pH.   |
| <b>Closure</b>    | Screwcap.   |
| <b>Market</b>     | Domestic and export.  |