

CABERNET MERLOT 2006

The Cape Mentelle Cabernet Merlot takes inspiration from the red wines of Bordeaux. Cape Mentelle has developed an international reputation for long lived cabernet and this blend seeks to capture the quality of the classic Bordeaux varietals to create a well-rounded, full and approachable style.

Tasting note

- Appearance:** Deep, dark plum.
- Nose:** Fresh blackcurrant and red cherry, star anise, lavender and subtle aged tobacco.
- Palate:** Juicy, ripe plums, blueberries and currants mixed with subtle, cedary oak and fine, elegant tannins leading to a long, bright and well structured palate.
- Food pairing:** Fresh pasta with wild mushrooms and seared lamb.
- Cellaring:** Drink now to 2016

Technical note

- Vineyard:** The cabernet sauvignon and merlot for this blend were primarily harvested from our Trinders, Wallcliffe and Foxcliffe vineyards. Smaller amounts of fruit came from a number of long term growers, mostly located in the Wallcliffe and Karridale subregions. The majority of vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.
- The season:** 2006 was a very cool vintage with a late budburst and restricted early shoot growth due to a cool and dry 2005 spring. Warm weather in November accelerated shoot growth producing strong healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain resulting in a harvest delayed by up to four weeks across all varieties. As a consequence 2006 was the latest vintage recorded in the region's forty years of viticultural experience.
- Blend:** Cabernet sauvignon 58%, merlot 34%, petit verdot 4%, cabernet franc 2%, other 2%
- Winemaking:** After destemming and light crushing, individual vineyard batches were fermented on skins for 10-25 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, primarily Bordeaux coopered French barriques and some American oak. The final blend was completed in September 2007 and bottled in October.
- Analysis:** 14% alcohol, 6.4 g/l total acidity, 3.47pH
- Closure:** Screwcap
- Market:** Domestic and International.