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# CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2009



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THIS CABERNET MERLOT BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES OF BORDEAUX. CAPE MENTELLE HAS DEVELOPED AN INTERNATIONAL REPUTATION FOR LONG LIVED CABERNET. THIS BLEND SEEKS TO CAPTURE THE QUALITY OF THE VARIETIES WHICH WHEN BLENDED WITH MINOR AMOUNTS OF CABERNET FRANC AND PETIT VERDOT CREATE A WELL ROUNDED, FULL AND RICH STYLE.

## TASTING NOTE

### APPEARANCE:

Deep red with crimson hues.

### NOSE:

An array of varietal expression beginning with wild berries, violets, fresh tobacco and couverture.

### PALATE:

Medium to full bodied, the wine exhibits a clarity of fruit with vibrant blackcurrants and mulberry combining with subtle chocolate and cedar. The palate is classically structured with firm, savoury tannins leading to a long, rich and bright finish.

### FOOD PAIRING:

Herb crusted rack of spring lamb, with roasted root vegetables and kipfler potatoes.

### CELLARING:

Drink now to 2024.

### BLEND:

60% cabernet sauvignon, 26% merlot, 8% cabernet franc, 6% petit verdot.

## TECHNICAL NOTE

### VINEYARD:

The majority of the cabernet sauvignon and merlot for this blend was harvested from our Trinders and Wallcliffe vineyards. Smaller amounts of fruit came from a number of long term growers, mostly located in the Wallcliffe and Karridale sub-regions within the Margaret River appellation. The majority of these 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:

A cool, wet and windy spring extended into the flowering period around November, setting up the season for low yields in all varieties. The sun came out on cue in December and perfect ripening conditions continued through to harvest, interrupted only by a spot of rain at the start of March - enough to give the vines a drink and see all varieties harvested in optimal condition.

### WINEMAKING:

After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 40 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels are racked to oak following pressing for malolactic fermentation. Regular rackings over an 18 month period ensure the individual wines are at their best prior to blending. The wines are matured in selected Bordeaux coopered barriques of which 25% are new with the balance being one year old. The final blend was completed in November 2010 and bottled in February 2011.

### ANALYSIS:

14% alcohol, 6.1g/l total acidity, 3.56 pH.

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# CAPE MENTELLE

MARGARET RIVER

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