

CAPE MENTELLE

MARGARET RIVER

CABERNET SAUVIGNON 2003

Cape Mentelle produces cabernet sauvignon of exceptional quality and consistency. Stylistically it resonates of the red wines from Bordeaux, displaying classic varietal character and opulence, with structure to improve with age. The consistency of Cape Mentelle Cabernet Sauvignon is exemplified by its current Langton's "excellent" classification.

Tasting notes

Appearance	Rich garnet.
Nose	Warm ripe fruit characters of dark plum and redcurrants are complemented by hints of sweet tobacco, chocolate and bay leaf.
Palate	A full bodied wine displaying rich flavours of bright redcurrants, mulberries and dark cherries. The warm ripe tannins provide excellent structure balanced by cedary oak influences and a minerally clean finish.
Food pairing	Roasted rack of aged venison with wild mushroom ragout and steamed asian greens.
Cellaring	10 to 15 years.

Technical notes

Vineyard	The fruit sourced for this wine comes from the Estate's Wallcliffe Vineyard, planted between 1970 and 1972 and located 8km from the ocean with a south-west aspect. The vines grow on ancient lateritic soils, being sandy gravel over a clay base. Cane pruning, judicious shoot thinning and springtime composting promote vine balance and lead to physiologically ripe grapes well suited for wines of distinct character and longevity.
The season	2003 was unseasonal, having a cool wet and windy spring leading into summer. The latter half of summer was dry and mild which, when combined with low yields led to an early harvest of excellent quality.
Blend	88% cabernet sauvignon, 9% merlot, 2% cabernet franc, 1% petit verdot.
Winemaking	The Wallcliffe Vineyard was harvested by hand. Fruit arrived at the winery where it was de-stemmed and lightly crushed so that high proportions of whole berries were conveyed to the fermenter. The must was left to macerate for a day before being seeded with a neutral strain of yeast. The cabernet then stayed on skins for up to 28 days prior to basket pressing and filling to French oak barrels, 75% of which were new. After 18 months in oak the wine underwent final assemblage followed by a light fining and bottling. The wine was bottle aged for a further two years prior to release.
Analysis	14.9% alcohol, 6.6 g/L total acidity, 3.38 pH.
Closure	Cork.
Market	Domestic and export.