

CAPE MENTELLE CABERNET SAUVIGNON 2006

CAPE MENTELLE HAS A RICH HISTORY OF EXCEPTIONAL QUALITY AND CONSISTENCY WITH CABERNET SAUVIGNON FROM A PIONEERING PRODUCER IN MARGARET RIVER IN THE EARLY 1970'S TO A BENCHMARK PRODUCER TODAY. THE STYLE HAS EVOLVED OVER TIME WITH THE AIM ALWAYS TO DEFINE A WINE DISPLAYING CLASSIC VARIETAL CHARACTER AND OPULENCE, STRONG REGIONAL IDENTITY AND WITH THE STRUCTURE AND FRUIT INTENSITY TO IMPROVE WITH EXTENDED CELLARING.

TASTING NOTE

APPEARANCE:

Dark red with crimson hues.

NOSE:

Fresh redcurrants, cassis and glazed cherries feature with aromatic lavender and subtle dried tobacco.

PALATE:

Abundant black cherries and ripe currants provide the base for a layered palate featuring mocha, anise and cocoa powder. The palate finishes long and fine with structural gravelly tannins.

FOOD PAIRING:

Moroccan lamb rack on Puy lentils with roasted eggplant.

CELLARING:

Drink now to 2022.

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Estate Vineyard was planted in 1970 and 1972 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. Only block 3 from our Estate Vineyard was used in 2006 and being a very cool year some fruit from a 34 year old vineyard in the warmer Wilyabrub sub region of Margaret River was used in the blend.

THE SEASON:

The 2006 vintage in Margaret River was a challenging vintage for many reasons. In general it was a very cool vintage with a late budburst and restricted shoot growth early due to a cool and dry 2005 spring. When some warm weather arrived in November shoot growth accelerated producing strong healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain. The result was that harvest was delayed by up to four weeks across all varieties and was the latest vintage recorded the regions forty years of viticultural experience.

BLEND:

Cabernet sauvignon 100%.

WINEMAKING:

After destemming and light crushing, individual vineyard batches were fermented on skins for 15 - 20 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 were racked to oak for malolactic fermentation followed by 18 months maturation incorporating regular rack and returns. 40% new French oak was used with the balance being 1 year old. The final blend was completed in September 2007 and bottled in December.

ANALYSIS:

14% alcohol, 6.5 g/l total acidity, 3.55pH.

CLOSURE:

Screwcap.



