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# CAPE MENTELLE CABERNET SAUVIGNON 2010



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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. A SINGLE VINEYARD WINE WITH THE STYLE EVOLVING OVER TIME, 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, vibrant ruby red.

### NOSE:

A complex and balanced mix of redcurrants, boysenberry, coffee and rolled tobacco with a touch of violets and lavender.

### PALATE:

Inky and complex fruit with great poise and intensity combining dark berries, couverture and wet slate with velvety tannins leading to a long, cool and mineral finish.

### FOOD PAIRING:

A wild herb crusted rack of Margaret River lamb served on a ratatouille with roasted kipler potatoes.

### CELLARING:

Drink now to 2030.

### BLEND:

96% cabernet sauvignon, 4% merlot.

### ANALYSIS:

13.5% alcohol, 6.3g/l total acidity, 3.6 pH.

## TECHNICAL NOTE

### VINEYARD:

Cape Mentelle's Estate Vineyard was first planted in 1970 and 1972 with additional plantings in 1988 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. For over 30 years the best parcels of cabernet have been carefully managed to produce grapes with full concentrated flavour and with a firm yet fine tannin profile. The grapes are harvested by hand and sorted berry by berry to ensure the best possible expression of fruit character and structure each year.

### THE SEASON:

The 2010 harvest in Margaret River continues a run of excellent vintages again marked by a very dry and mild summer with below average rainfall and cooler than average night time temperatures. The only significant rainfall for the vintage period was not until mid-April after all the fruit had been harvested ensuring an excellent ripening period with fruit retaining pristine varietal flavours with great concentration and intensity.

### WINEMAKING:

The hand picked fruit underwent destemming and berry sorting followed by light crushing. Individual vineyard batches were fermented on skins for up to 30 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to oak following pressing for malolactic fermentation. Regular rackings over an 18 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 40% were new with the balance being one year old. The final blend was completed in October 2011 and bottled in December 2011.

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MARGARET RIVER