

CAPE MENTELLE

MARGARET RIVER

CHARDONNAY 2005

MARGARET RIVER HAS ESTABLISHED A WORLD-WIDE REPUTATION FOR HIGH QUALITY CHARDONNAY. THE CAPE MENTELLE STYLE DRAWS INSPIRATION FROM TRADITIONAL METHODS TO PRODUCE A WINE DISPLAYING AROMATIC COMPLEXITY AND A FINE, TEXTURED PALATE WITH A LONG, CLEAN FINISH.

APPEARANCE	Pale golden straw.
NOSE	Potent aromas of white peach, grapefruit and lime combine with mineral hints, gunsmoke and crisp sea air.
PALATE	The palate shows sweet pastry and brioche on a creamy, textural mid-palate, underpinned by subtle flinty notes. The finish lingers beautifully, resonating with pink grapefruit and a fine, beautifully integrated hint of savoury oak. This wine, bottled in early 2006 shows excellent potential to age beautifully over the medium to long term.
VINTAGE AND VINEYARD	<p>Spring began with enough moisture in the soil to ensure that the vines got a good start to the season. Sunny, mild to warm weather from flowering through to berry set gave the promise of good healthy canopies. Temperatures were below average for the entire season and hardly any rain fell at all until 20mm fell on 9 March. Most of our whites were harvested under ideal conditions in early March before the first rains of autumn.</p> <p>The fruit for this wine is sourced from three vineyards with the majority from the McHenry Vineyard, which has a sheltered north-easterly aspect sloping down to the Margaret River. Our Chapman Brook Vineyard planted in 1993/4 is now a major contributor to the blend providing crisp clean citrus flavoured fruit. This year, additional grapes were sourced from an organically managed Ellen's Ridge Vineyard situated around five kilometres north of the winery. All vineyards are spur pruned and vertical shoot positioned. The lions share of each of these vineyards is planted to the Mendoza (or Gin Gin) clone of chardonnay, one which has proven to be particularly successful in the Margaret River region.</p>
WINEMAKING TECHNIQUE	A large portion of the fruit was hand picked and transferred to the tank press as whole bunches and gently pressed off. This juice was racked into barrel the following day for fermentation by wild yeast. All barriques used are French, from Burgundian coopers with around 36% being new. Occasional stirring and regular topping was carried out during the time in barrel. In December 2005 the contents of the barrels meeting the requisite standards were blended and given a light fining before filtering and bottling in February 2006.
CLOSURE	Screwcap