
CAPE MENTELLE CHARDONNAY 2009



MARGARET RIVER HAS ESTABLISHED AN INTERNATIONAL 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.

TASTING NOTE

APPEARANCE:

Pale straw with lime hues.

NOSE:

Grapefruit, pear and lime combine with lifted citrus and jasmine blossom along with fresh brioche.

PALATE:

Citrus rind and grapefruit lead the palate to an overall fine yet textural journey. A distinctive mineral line is apparent with focussed refreshing acidity. Faint nuances of soft nougat and cashews add to what is a harmonious balance.

FOOD PAIRING:

Pan seared barramundi fillet, scallop and white asparagus petit salad, beurre blanc.

CELLARING:

Drink now to 2017.

BLEND:

100% chardonnay.

TECHNICAL NOTE

VINEYARD:

The fruit for Cape Mentelle Chardonnay is sourced principally from the winery's Chapman Brook vineyard located in the cooler southern half of the Margaret River wine region. Most of the chardonnay is cane-pruned and vertical shoot positioned. The majority of these vineyards are planted to the Mendoza (GinGin) clone of chardonnay, which has proven to be particularly successful in the Margaret River region.

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 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:

Hand-picked bunches were elevated into our membrane press and the resulting free-run juice was left to settle overnight. The following day the juice was racked into Burgundian coopered French oak barriques, of which approximately one third were new. Fermentation proceeded by both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage (lees stirring) and topping was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in December. The wine was bottled in January 2010.

ANALYSIS:

13% alcohol, 7g/l total acidity, 3.22 pH.

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