
CAPE MENTELLE CHARDONNAY 2010



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:

Lemon rind, grapefruit and jasmine combine with almond biscotti and gun smoke.

PALATE:

Abundant fresh citrus leads the palate with a touch of marzipan and fresh pear. The fine slaty acidity drives the length of flavour and combines perfectly with the subtle creamy texture and mild oak influence to deliver an intense, expressive and exquisitely balanced wine.

FOOD PAIRING:

Fresh scallops pan seared in butter served with a lime emulsion and a sprinkling of flying fish roe.

CELLARING:

Drink now to 2020.

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:

The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer. The only significant rainfall for the vintage period was not until mid-April ensuring an excellent ripening period, with fruit retaining pristine varietal flavours and showing great concentration and intensity.

WINEMAKING:

Hand-picked bunches were elevated into our Bucher 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 ensued following inoculation with both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage 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 2011, after stabilisation in tank.

ANALYSIS:

13% alcohol, 7.1 g/l total acidity, 3.25 pH.

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