
CAPE MENTELLE CHARDONNAY 2011



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:

Abundant grapefruit, fresh lime and vanilla bean combine with marzipan and cordite.

PALATE:

Vibrant flavours of lemon curd, pears and citrus blossom persist and combine with a mealy, juicy, mineral acidity leading to a rich, long and complex finish.

FOOD PAIRING:

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

CELLARING:

Drink now to 2021.

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 2011 harvest in Margaret River was warm, dry, early and continues an excellent run of recent vintages. Warm nights in February led to very early ripening in chardonnay with harvest commencing earlier than any of the last 5 vintages. Bright acidity and abundant flavour are the result of a very good early vintage.

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 and topping were carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in November. The wine was bottled in December 2011, after stabilisation in tank.

ANALYSIS:

12.5% alcohol, 7.7 g/l total acidity, 3.15 pH.

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