
CAPE MENTELLE CHARDONNAY 2013



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:

Vibrant and complex with fresh grape fruit, chalk dust, pear, lime and Crème Brulee

PALATE:

Intense and powerful with complex juicy fruits of lemon and grapefruit balanced by subtle spicy vanillin oak and toasted brioche. The richness is perfectly balanced by a tight acid backbone and a mouth filling creamy texture carrying the fruit flavours to a long and bright finish.

FOOD PAIRING:

Char Grilled half of Western Australian rock lobster served with crusty sour dough bread and butter.

CELLARING:

10 years

BLEND:

100% Chardonnay

TECHNICAL NOTE

VINEYARD:

Fruit is predominantly sourced from Cape Mentelle's Chapman Brook Vineyard located in the cooler Southern half of Margaret River. The Chardonnay is both spurred and cane-pruned and vertical shoot positioned producing an upright open canopy. 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 lead up to harvest experienced a wild, cool and windy November which interrupted flowering and fruit set and ultimately resulted in the lowest yields for a decade. The summer leading into the 2013 vintage recorded temperatures well above average with perfect ripening conditions with white fruit harvested quickly and early in February. Another great vintage for Margaret River.

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 was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in October and bottled in November 2013, after stabilisation in tank.

ANALYSIS:

13.0% alcohol, 7.3g/l total acidity, 3.16pH.

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