

SHIRAZ 2005

RRP- \$36.00

Cape Mentelle's shiraz takes inspiration from the techniques and wines of France's Northern Rhône Valley. The use of a small portion of whole bunch fermentation and maturation in both large oak vats and small barriques is aimed at retaining the refined fruit and floral characters of the variety along with the more savoury, spicy elements derived from the vineyard.

Tasting note

- Appearance:** Deep plum with hints of purple.
- Nose:** A balancing act of the classic cool-climate shiraz spiciness of white pepper and aniseed versus the rich, sweet fruit of fully ripe dark plums.
- Palate:** Fine and almost creamy in texture, the palate progresses through layers of sweet mulberry and Satsuma plums, before a lingering and sophisticated finish of fine dark chocolate.
- Food pairing:** Porcini mushroom risotto with crispy sage leaves and shaved Parmigiano Reggiano.
- Cellaring:** 6 to 8 years.

Technical note

- Vineyard:** The fruit for this wine was sourced from the Estate Vineyards of Wallcliffe and Trinders along with selected growers from the southern half of Margaret River. The soil type in these vineyards is predominantly deep sandy loams with high lateritic gravel content over clay. Shoot and leaf removal techniques were used to ensure a balance between fruit exposure to light whilst providing protection from the midday sun.
- The season:** The 2005 season was distinguished by a mild dry summer and produced a very good quality vintage for shiraz. A late summer cyclone produced a large amount of rainfall. Luckily this had very little effect on the fruit quality of the shiraz since the majority had already been harvested.
- Blend:** 90% shiraz, 6% mataro, 4% grenache.
- Winemaking:** Fruit was harvested by both hand and machine. Fermentation, incorporating up to 5% whole bunches, took place in a combination of open and static stainless steel fermenters. The ferments were managed with a combination of plunging and pump overs. The wine was 100% basket pressed followed by malolactic fermentation in large oak vats. The wine was matured for 18 months in predominantly Burgundian coopered French oak barriques, 30% of which were new, before being bottled in December 2006.
- Analysis:** 15% alcohol, 6.6 g/l total acidity, 3.45pH.
- Closure:** Screwcap.
- Market:** Domestic and limited export.