

## SHIRAZ 2006

RRP \$39.00

Cape Mentelle Shiraz takes inspiration from the techniques and wines of France's Northern Rhône Valley. Traditional 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:** Dark mulberry red with purple hues.
- Nose:** Abundant blueberry, dark chocolate, star anise and morello cherries.
- Palate:** A focused blend of inky black fruits and black pepper, overlaid with subtle savoury oak. It is classically spicy with a long and tightly wound palate rewarding with great intensity.
- Food pairing:** Beijing Duck
- Cellaring:** Enjoy now to 2015

### Technical note

- Vineyard:** The fruit for this wine was sourced from the Wallcliffe and Trinders Estate vineyards along with selected growers from the southern half of Margaret River. The soils are 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 2006 vintage in Margaret River was a challenging vintage for many reasons. In general it was a very cool vintage with a late budburst and restricted early shoot growth due to a cool and dry 2005 spring. When some warm weather arrived in November shoot growth accelerated producing strong, healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain. The result of the mild conditions was a harvest delayed by up to four weeks across all varieties, the latest vintage recorded in the region's forty years of viticultural experience.
- Blend:** 93% Shiraz, 5% Grenache, 2% Mataro.
- Winemaking:** The fruit was harvested by hand and machine. Ferments took place in both open and static stainless steel fermenters and were managed with a combination of plunging and pump overs. All batches were basket pressed and transferred to large oak vats for malolactic fermentation. The wine was matured for 14 months in predominantly Burgundian coopered French oak barriques, 30% of which were new, before being bottled in October 2007.
- Analysis:** 14% alcohol, 6.3 g/l total acidity, 3.4 pH.
- Closure:** Screwcap.
- Market:** Domestic and export.