

---

# CAPE MENTELLE

## SHIRAZ

### 2008

---

CAPE MENTELLE SHIRAZ DRAWS INSPIRATION FROM THE TECHNIQUES AND WINES OF THE NORTHERN RHÔNE VALLEY IN FRANCE. THE FRUIT IS DESTEMMED ONLY, COLD SOAKED AND TRADITIONALLY FERMENTED. MATURATION IN BOTH LARGE OAK VATS AND SMALL BARRIQUES IS AIMED AT RETAINING REFINED FRUIT AND FLORAL CHARACTERS ALONG WITH THE MORE SAVOURY, SPICY ELEMENTS DERIVED FROM THE VINEYARD.

---

#### TASTING NOTE

##### APPEARANCE:

Dark red with crimson hues.

##### NOSE:

Blueberry, dark cherry and ripe plum meet with anise and cinnamon. Fragrant violet and lightly roasted coffee bean formulate a complex and expressive nose.

##### PALATE:

A vibrant core of blueberry, mulberry and hints of raspberry is well balanced with cocoa and savoury oak. The palate is fine, elegant and focussed, finishing with gravelly, structural tannins.

##### FOOD PAIRING:

Medium-rare venison loin, with braised shank and truffle pie.

##### CELLARING:

Drink now to 2028.

##### BLEND:

100% shiraz.

---

#### TECHNICAL NOTE

##### VINEYARD:

The fruit for this wine was sourced from the Estate Vineyard, along with a 38 year old vineyard in the Wilyabrup sub-region 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:

A wet winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February. The harvest for red varieties was ideal with finished wines defined by excellent tannin structure and length. The vintage is sure to be amongst the greatest vintages for red wines in Margaret River.

##### WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. Fermentation took place in a combination of open and static stainless steel fermenters and was managed with regular plunging and pumping over. 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 February 2010.

##### ANALYSIS:

13.5% alcohol, 6.3g/l total acidity, 3.45 pH.

##### RRP:

\$40.00

---

# CAPE MENTELLE

MARGARET RIVER

---