
CAPE MENTELLE SHIRAZ 2009



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

TASTING NOTE

APPEARANCE:

Dark red with crimson hues.

NOSE:

Vibrant red and black fruits including beetroot and blueberries, along with aromatic ground spices and dark chocolate.

PALATE:

Plush ripe fruit of wild berries and plums balanced by black pepper and aniseed. The flavours combine with a firm yet savoury tannin structure that provides the framework for a long and satisfying finish.

FOOD PAIRING:

Aniseed tea infused duck breast with crispy skin served with a roast beetroot and rocket salad.

CELLARING:

Drink now to 2029.

BLEND:

100% shiraz.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine was sourced from our Estate and Kyella Vineyards. 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 cool, wet and windy spring extended into the flowering period around November, setting up the season for low yields in all varieties. The sun came out on cue in December and perfect ripening conditions continued through harvest, interrupted only by a spot of rain at the start of March - enough to give the vines a drink and see all varieties harvested in optimal condition.

WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. Fermentation took place in a combination of open and static stainless steel fermenters. The ferments 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 18 months in predominantly Burgundian coopered French oak barriques, 30% of which were new, before being bottled in November 2010.

ANALYSIS:

14% alcohol, 6.5g/l total acidity, 3.66 pH.

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MARGARET RIVER
