
CAPE MENTELLE WILYABRUP

CABERNET SAUVIGNON MERLOT CABERNET FRANC
2008



A UNIQUE EXPRESSION OF THE TRADITIONAL CABERNET BLEND, HAND PICKED FROM AMONGST THE OLDEST VINES IN THE WILYABRUP SUB-REGION OF MARGARET RIVER THIS WINE CAPTURES THE UNIQUE SYNERGY OF SITE, VARIETIES AND VINTAGE TO CREATE A WINE WITH EXCEPTIONAL VIBRANCY OF CHARACTER FOR WHICH THIS AREA IS SO HIGHLY REGARDED.

TASTING NOTE

APPEARANCE:
Deep crimson red.

NOSE:
Dark fruit spectrum of plums and mulberries enriched with violets, dutch cocoa and black olive.

PALATE:
Great density and cream-like texture meet the palate offering blackcurrants, ripe plum and liquorice strap with fine silky tannins finishing the palate.

FOOD PAIRING:
Aged rib-eye fillet with chanterelle and foie gras pie and parsnip chips.

CELLARING:
Drink now to 2028.

BLEND:
75% cabernet sauvignon, 19% merlot, 6% cabernet franc.

TECHNICAL NOTE

VINEYARD:
Sourced from two old vineyards within the Wilyabrup sub-region of Margaret River. This region exhibits the classic gravelly, lateritic soils that drain to the west, the microclimate is strongly influenced by the Indian Ocean only 5 kms away. The vineyards are cane pruned and hand harvested with the three varieties managed and harvested individually to maximise varietal character and complexity.

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:
After hand harvesting and individual berry sorting, each parcel of fruit was fermented on skins for up to 40 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to oak following pressing for malolactic fermentation. Regular rackings over an 18 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 40% were new with the balance being one year old. The final blend was completed and bottled in February 2010.

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

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MARGARET RIVER
