
CAPE MENTELLE WILYABRUP

CABERNET SAUVIGNON MERLOT CABERNET FRANC
2010



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 THE EXCEPTIONAL VIBRANCY, LUSCIOUS DARK FRUITS AND CHARACTERISTIC FINE GRAVELLY TANNINS FOR WHICH THIS AREA IS SO HIGHLY REGARDED.

TASTING NOTE

APPEARANCE:
Deep crimson red.

NOSE:
Satsuma plums, blackcurrant, cherries and dark chocolate combine with hints of fresh leather and violets.

PALATE:
A full, rich and round wine with bright and expressive flavours of mocha, currants, cedar and nutmeg leading to a savoury, rich and long finish.

FOOD PAIRING:
Roasted squab on a bed of Puy lentils and wild mushrooms with steamed green beans and a velvety jus.

CELLARING:
Drink now to 2030.

BLEND:
48% cabernet sauvignon, 41% merlot, 11% cabernet franc.

TECHNICAL NOTE

VINEYARD:
Sourced from the Kyella Vineyard (established in 1974) from within the Wilyabrup sub-region of Margaret River. This region exhibits the classic gravelly lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian ocean only 5 km away. This vineyard is cane pruned, hand harvested with the three varieties managed and harvested individually to maximise varietal character and complexity.

THE SEASON:
The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer with below average rainfall and cooler than average night time temperatures. The only significant rainfall for the vintage period was not until mid-April after all the fruit had been harvested ensuring an excellent ripening period with fruit retaining pristine varietal flavours with great concentration and intensity.

WINEMAKING:
After destemming, berry sorting and light crushing, individual vineyard batches were 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. After pressing the individual parcels were racked to oak for malolactic fermentation. Regular rackings over an 18 month period ensured the wines were at their best prior to blending. The parcels were matured in selected Bordeaux coopered barriques of which 40% were new with the balance being one year old. The final blend was completed in October 2011 and bottled in December 2011.

ANALYSIS:
13.5% alcohol, 5.9 g/l total acidity, 3.6 pH.

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