

## ZINFANDEL 2005

Introduced to the vineyard from California in 1972, zinfandel is a particularly demanding variety both in the vineyard and the winery. Cape Mentelle Zinfandel commands a 'cult' following for its big rich full-bodied style.

### Tasting notes

<b>Appearance</b>	Magenta.
<b>Nose</b>	Aromas reminiscent of summer pudding, rich ripe dark cherries and chocolate. Hints of cardamom and nutmeg add an exotic nuance.
<b>Palate</b>	Robust with flavours of plum jam, raisins and mocha, the plush and fruit driven palate is both complex and concentrated. The finish is long and fresh with velvety tannins.
<b>Food pairing</b>	With a typically high alcohol and a bold and rich style, freely enjoy with braised venison shanks or your favourite strong cheeses such as Stilton or aged cheddar.
<b>Cellaring</b>	Five to eight years.

### Technical notes

<b>Vineyard</b>	Grapes are primarily sourced from the Estate Vineyard, planted in 1972, as well as the McHenry Vineyard, planted in 1994 and our Foxcliffe Vineyard, planted in 1999. All sites share similar soil types, growing on deep gravel laterite soils derived from decomposed granite over clay subsoils. The Estate vines are dry farmed.
<b>The season</b>	The 2005 season was distinguished by its long, mild, dry summer. A late summer cyclone produced a large amount of rainfall. Luckily this had very little effect on Cape Mentelle's fruit quality since the majority had already been harvested by then.
<b>Blend</b>	100% zinfandel.
<b>Winemaking</b>	The zinfandel was handpicked around mid March. After crushing, the must was allowed to soak for several days prior to fermentation to soften up the raisins before being inoculated with a vigorous yeast strain. The wine steadily fermented to dry and was racked to barrel by springtime and naturally completed malolactic fermentation. We used 50% new oak barrels, primarily French, for a total of 20 months.
<b>Analysis</b>	15.5% alcohol, 6.4g/l total acidity, 3.5pH.
<b>Closure</b>	Screwcap.
<b>Market</b>	Domestic and limited export.