

ZINFANDEL 2006

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 note

- Appearance:** Deep brick red.
- Nose:** Fresh prunes, chocolate, dark cherry, mixed spice and subtle vanilla pod.
- Palate:** A rich, full and textural wine, with sweet, ripe redcurrant fruit accompanied by hints of spicy clove and plum jam.
- Food pairing:** Slow cooked beef cheek with shitake mushrooms.
- Cellaring:** This vintage may reward cellaring to 2014.

Technical note

- Vineyard:** Predominantly sourced from the Cape Mentelle Estate vines where there is a combination of old bush vines and vertically shoot positioned canopies. The vines are shoot thinned and in some cases leaf plucked to ensure a balance between fruit exposure to light while providing protection from the midday sun.
- The season:** The 2006 vintage in Margaret River was challenging for many reasons. It was a very cool vintage with a late budburst and restricted shoot growth early due to a cool and dry 2005 spring. When some warm weather arrived in November shoot growth accelerated producing strong healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain. The result of the mild conditions was a harvest delayed by up to four weeks across all varieties and was the latest vintage recorded in the regions forty years of viticultural experience.
- Blend:** 89% zinfandel, 11% shiraz.
- Winemaking:** The zinfandel was handpicked relatively late in the season, in the first two weeks of April. After crushing, the must was allowed to soak for several days prior to fermentation to soften the raisined fruit before being inoculated with a vigorous yeast strain. The wine steadily fermented to dryness and was racked to barrel in early spring. 25% new oak barrels, primarily French were used, for a total of 20 months, while in barrel the wine naturally completed malolactic fermentation. The 2006 Cape Mentelle Zinfandel was blended and fined before bottling in December 2007 for release in mid 2008.
- Analysis:** 15% alcohol, 6.8g/l total acidity, 3.32pH.
- Closure:** Screwcap.
- Market:** Domestic and limited export.