
CAPE MENTELLE ZINFANDEL 2010



INTRODUCED TO THE VINEYARD FROM CALIFORNIA IN 1974, ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE BOTH IN THE VINEYARD AND THE WINERY. THE RESULTING UNIQUE AND HEDONISTICALLY RICH WINE MAKES ALL THE HARD WORK WORTHWHILE AND AS SUCH THE CAPE MENTELLE ZINFANDEL HAS DEVELOPED SOMETHING OF A 'CULT' FOLLOWING FOR LOVERS OF SUCH A STYLE.

TASTING NOTE

APPEARANCE:

Dark crimson.

NOSE:

Ripe plums with chocolate, allspice, maraschino cherries, juniper berries and aged tobacco.

PALATE:

Ripe mulberry, rhubarb and summer pudding with cinnamon, dark chocolate and fleshy plums. The wine is opulent and rich with savoury spicy tannins balanced by fresh and vibrant red fruits. The sweet fruit carries the entire palate contributing to length of flavour.

FOOD PAIRING:

Moroccan spring lamb tagine.

CELLARING:

Drink now to 2030.

BLEND:

100% zinfandel.

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Zinfandel was first planted in 1974 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the affects of strong westerly sea breezes. Traditionally planted to low density bush vines this vineyard requires fastidious attention to detail to ensure only the best quality fruit is produced.

THE SEASON:

The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer. The only significant rainfall for the vintage period was not until mid-April and long after the zinfandel had been harvested, ensuring an excellent ripening period with fruit retaining pristine varietal flavours with great concentration and intensity.

WINEMAKING:

The zinfandel was handpicked in the first week of March. After destemming and individual berry sorting, the must was allowed to soak at cool temperatures for several days prior to fermentation. The wine steadily fermented to dryness prior to basket pressing directly to large oak vats and barriques for malolactic fermentation and maturation. We used 25% new French oak barrels for a total of 18 months. The wine was bottled in November 2011.

ANALYSIS:

14.5% alcohol, 6.1 g/l total acidity, 3.59 pH.

CAPE MENTELLE

MARGARET RIVER