

CAPE MENTELLE CABERNET SAUVIGNON 2007

CAPE MENTELLE HAS A RICH HISTORY OF EXCEPTIONAL QUALITY AND CONSISTENCY WITH CABERNET SAUVIGNON FROM A PIONEERING PRODUCER IN MARGARET RIVER IN THE EARLY 1970'S TO A BENCHMARK PRODUCER TODAY. THE STYLE HAS EVOLVED OVER TIME WITH THE AIM ALWAYS TO DEFINE A WINE DISPLAYING CLASSIC VARIETAL CHARACTER AND OPULENCE, STRONG REGIONAL IDENTITY AND WITH THE STRUCTURE AND FRUIT INTENSITY TO IMPROVE WITH EXTENDED CELLARING.

TASTING NOTE

APPEARANCE:

Dark crimson with reddish hues.

NOSE:

Rich dark cherry, juicy blackcurrant and blood plum, with earthy undertones, porcini, wild rocket and violets.

PALATE:

A plush full flavoured palate of concentrated blackcurrants and mulberries with a mineral spine. Richly textured and vibrant the palate finishes long with fine yet firm gravelly tannins.

FOOD PAIRING:

Dry aged Angus rib eye with salsa verde and bone marrow.

CELLARING:

Drink now to 2023.

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Estate Vineyard was planted in 1970 and 1972 on a ridge of free draining lateritic gravel between the township of Margaret River and the rugged south western coastline. For over 30 years the best parcels of cabernet sauvignon have been carefully managed to produce grapes with full concentrated flavour and a firm yet fine tannin profile. The grapes are hand harvested and sorted to ensure the best possible expression of fruit character and structure each year.

THE SEASON:

2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm, dry growing season and modest yields. Conditions such as this produce amongst the best examples of cabernet and cabernet merlot blends, much like the exceptional 1999 vintage in their opulence, varietal typicity and concentration.

BLEND:

100% cabernet sauvignon.

WINEMAKING:

After hand harvesting and sorting, destemming and light crushing, individual vineyard batches were fermented on skins for 25-30 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 in November 2008 and the wine was bottled the following month.

ANALYSIS:

14% alcohol, 6.17 g/l total acidity, 3.57pH.

CLOSURE:

Screwcap.

