
CAPE MENTELLE CHARDONNAY 2012



MARGARET RIVER HAS ESTABLISHED AN INTERNATIONAL REPUTATION FOR HIGH QUALITY CHARDONNAY. THE CAPE MENTELLE STYLE DRAWS INSPIRATION FROM TRADITIONAL METHODS COMBINED WITH A FANTASTIC NATURAL FRUIT INTENSITY TO PRODUCE A WINE DISPLAYING AROMATIC COMPLEXITY AND A FINE, TEXTURED PALATE WITH A LONG, CLEAN FINISH.

TASTING NOTE

APPEARANCE:

Pale straw with lime hues.

NOSE:

Fresh lime, lemon curd, cashew nuts and honeysuckle.

PALATE:

A fresh youthful palate with flavours of lime, pear and grapefruit. Hints of gunflint and marzipan add to the wines complexity and are balanced by a finely focused, bright, chalky acidity leading to a great persistence of flavour.

FOOD PAIRING:

Margaret River marron (fresh water crayfish) halved and BBQ'd, dressed with a lime and chive beurre blanc.

CELLARING:

Drink now to 2022.

BLEND:

100% chardonnay.

TECHNICAL NOTE

VINEYARD:

The fruit for Cape Mentelle Chardonnay is sourced principally from the winery's Chapman Brook vineyard located in the cooler southern half of the Margaret River wine region. Most of the chardonnay is cane-pruned and vertical shoot positioned. The majority of these vineyards are planted to the Mendoza (GinGin) clone of chardonnay, which has proven to be particularly successful in the Margaret River region due to its small berries, abundance of flavour and high natural acidity.

THE SEASON:

The 2012 vintage was noted by above average summer temperatures and average rainfall. What resulted was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured fruit harvested in perfect condition and completed by early April prior to heavy late April rains.

WINEMAKING:

Hand-picked bunches were traditionally pressed and the resulting free-run juice was left to settle overnight. The following day the juice was racked into Burgundian coopered French oak barriques, of which approximately one third were new. Fermentation proceeded by both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage and topping was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in October 2012. The wine was bottled in November 2012, after stabilisation in tank.

ANALYSIS:

13% alcohol, 7.2 g/l total acidity, 3.2 pH.

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