
CAPE MENTELLE SHIRAZ 2010



CAPE MENTELLE SHIRAZ DRAWS INSPIRATION FROM THE TECHNIQUES AND WINES OF THE NORTHERN RHÔNE VALLEY IN FRANCE. THE FRUIT IS DESTEMMED, BERRY SORTED, COLD SOAKED AND TRADITIONALLY FERMENTED. MATURATION IN BOTH LARGE OAK VATS AND SMALL BARRIQUES IS AIMED AT RETAINING THE REFINED FRUIT, FLORAL AND SPICE CHARACTERS OF THE VARIETY.

TASTING NOTE

APPEARANCE:

Dark red with crimson hues.

NOSE:

Deep dark brambly fruits of blueberries and mulberries combined with subtle spices of nutmeg, cardamom and black pepper.

PALATE:

Plush ripe fruit of wild berries and plums balanced by black pepper and aniseed spices. The vibrant fruit characters are supported by savoury rich tannins providing length and texture.

FOOD PAIRING:

Aniseed tea infused duck breast with crispy skin served with a roast beetroot and rocket salad.

CELLARING:

Drink now to 2030.

BLEND:

100% shiraz.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine was sourced from Cape Mentelle's Estate, Foxcliffe and Kyella vineyards in Margaret River. The soils are predominantly deep sandy loams with high lateritic gravel content over clay. Shoot and leaf removal techniques were used to ensure a balance between fruit exposure to light whilst providing protection from the midday sun.

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 ensuring an excellent ripening period with fruit retaining pristine varietal flavours, great concentration and intensity.

WINEMAKING:

Fruit was selectively harvested and berry sorted based on flavour and tannin maturity. Fermentation took place in a combination of open and static stainless steel fermenters. The ferments were managed with a combination of plunging and pump overs. All batches were basket pressed and transferred to large oak vats for malolactic fermentation. The wine was matured for 15 months in predominantly Burgundian coopered French oak barriques, 25% of which were new, before being bottled in September 2011.

ANALYSIS:

13.5% alcohol, 5.8g/l total acidity, 3.5 pH.

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MARGARET RIVER