

TASTING AND TECHNICAL NOTES

CAPE MENTELLE CABERNET SAUVIGNON 2000

ANOTHER NEAR PERFECT VINTAGE ★★★★★

TASTING NOTES	<p>Taking on the mantle of maturity, a bouquet of violets and bramble fruit complexed with brandy snaps, vanilla and tobacco. The wine evolves over time to an array of aromas that lets your imagination run wild. Dense and luscious palate, which is offering immediate appeal now but will continue to develop beautifully for years to come.</p> <p>RRP\$60.00</p>
VINEYARD	<p>The fruit sourced for this wine comes from the estate's Wallcliffe Vineyard, planted between 1970 and 1972. The vineyard is located 8km from the ocean, with an elevation of 80 metres and a south-west aspect. The vines grow on gravel laterite soils derived from decomposed ironstone over gravelly, clay sub-soils. Vine spacing is 2200 vines/hectare with all vines vertically trained and cane pruned so that 30 - 40 buds are left on each vine. Judicious shoot and leaf removal is carried out in late summer to open up the canopy. Trickle irrigation is applied sparingly, combined with a springtime composting to maintain vine health and ensure that physiologically ripe grapes are harvested.</p>
THE SEASON	<p>A mild yet wet winter with consistent rains until the end of October followed by cool to mild temperatures in November resulted in a late budburst and flowering. Early summer was warm and dry, accelerating vine growth. Ideal ripening conditions - sunny days and mild night time temperatures - prevailed for the rest of the season, ensuring the development of fully ripe and flavoursome fruit. A little scare in early March by cyclone Steve produced only 7mm of rain and provided brief respite during a rather hectic harvest schedule. Fine and mild weather continued until the last grapes were harvested on April 12th. Bird damage to the grapes was minimal, due to an excellent marri blossom providing an alternative food supply.</p>
HARVEST	<p>Cabernet was harvested from the estate block on the 29th March and the 5th April. The sugar levels ranged between 25.0 to 26.1 brix and acidities between 6.2g/L, pH3.62 and 7.1g/L, pH 3.52. Average yield from the old vines was a moderate 7.6 tonne / hectare. A small amount (7%) of Cabernet franc from our Trinders vineyard harvested 20th March was used to lift the aromatics.</p>
VINIFICATION	<p>Fruit arriving at the winery is assessed for quality before being de-stemmed and lightly crushed so that high proportions of whole berries are conveyed to the fermenter. The must is left to macerate for a day before seeding with a neutral strain of yeast. Early vigorous extraction is followed by a gentle pump-over regime as the ferment proceeds. Cabernet stays on skins for up to 28 days depending on the health and ripeness of the fruit. Once dry, the wine is inoculated for malolactic fermentation. It is racked twice before going into oak barrels, 75% of which are new, originating from Nevers, Allier and Tronçais, coopered in France. The wine undergoes periodic barrel to barrel rackings and regular toppings with a final assemblage done in spring of 1999. After 18 months in barrel, the wine is blended and coarsely filtered prior to bottling in December 2001. Analysis: 14.9% alcohol; 6.5g/l acidity; 3.65pH</p>