

CAPE MENTELLE

MARGARET RIVER

“Chardonnay is a wine of great pedigree with outstanding balance and refinement.”

– Frédérique Perrin, Technical Director

CHARDONNAY 2017



TASTING NOTES

Appearance

Clear and bright gold with the slightest hint of fresh green on the edges.

Nose

The nose is already intense and opens with classic varietal notes of ripe citrus, white peaches with grilled pineapple and leave way to a complexity with toasted nuts, wisteria flowers, muscaty whiffs and very savoury undertones. All come to play with the mouth-watering panettone crumb notes of the caramelised oak.

Palate

Textural, almost oily from the first sip with aromas of white and yellow peaches, raisins, cantaloupe and candied citrus peels. Fresh but already rich and enveloped with warm charred oak and brioche notes on the finish. This wine will reward patience with developing complexity, expected to reveal itself even further over many years.

Food pairing

This chardonnay will pair well with a grilled lamb liver and caramelised onions with warm applesauce, or just a simple brunch of creamy scrambled eggs with thick cut streaky bacon rubbed in truffle salt and topped with fresh chives.

CONSUMPTION NOTE

Cellaring

Potential to age up to 15-20 years

Blend

99% Chardonnay, 1% Viognier

Analysis

14.5% alcohol, 7.2 g/l total acidity, 3.2pH

WINEMAKING NOTES

Vineyard

The chardonnay is newly only single cane-pruned and all vertical shoot positioned producing an upright open canopy. Our 2 chardonnay vineyards (Chapman Brook and Crossroad) are planted to the Gin Gin selection along with classic Burgundian clones 95 and 76 and one patch of Californian clone 5. The canopy is extensively and early opened and thinned by hand on both sides, fully exposing berries for even ripening while our naturally cool nights preserve the natural acidity.

The Season

Following a beautiful and promising flowering, summer was mild and our vineyards were fully dry-grown. The cool nights and mild days provided the perfect growing conditions for delicate aromas and fine acid balance in whites. Harvest finally started at Cape Mentelle on February 28th, with generous yields, across all the vineyards in the Margaret River region.

Winemaking

As each block has a very different personality picking is only decided by taste. Harvest extends over a long period, from late February to mid-March. The fruit is 100% hand-picked into small 6.5kg baskets to ensure it arrives in pristine condition. After gentle whole-bunch pressing, the batches go straight to barrels, all solids remaining. We use exclusively French oak, with Burgundian barrel format, at about one third new. Wild fermentation is left to happen with some malolactic fermentation. The wine was bottled over two days in mid-January, just before the start of the following harvest.