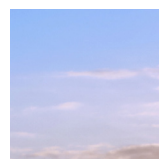


CABERNET MERLOT

2014



BALANCED
ROUNDED
GENEROUS



The Cabernet Merlot takes inspiration from the classic red blends of Bordeaux. Cape Mentelle has developed an international reputation for outstanding Bordeaux varietal and blended wines which are perfectly suited to the climate and soils of Margaret River.

This wine captures the depth and structure of Cabernet with the dark fruit and plush flavours of Merlot, which, when blended with minor amounts of Petit Verdot and Cabernet Franc create a well rounded, full and rich style.

CAPE
MENTELLE

MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Cabernet Merlot is a wine for unwinding, generous and unpretentious with plenty of complexity and character to keep you interested.”

– Frédérique Perrin, Technical Director

CABERNET MERLOT 2014



TASTING NOTES

Appearance

Deep ruby.

Nose

Perfumed candied violets, cloves and black currant, with an inviting meaty note and hints of cocoa.

Palate

Medium to full bodied with sweet ripe fruits of mulberry, plum and currant. The structure is fine with cocoa powder soft tannins providing great length and intensity of flavour balanced by a subtle mix of roasted spices.

Food pairing

Maple syrup glazed ham; Moroccan spit-roasted lamb; salted caramel mud cake.



CONSUMPTION NOTE

Cellaring

Enjoy now or cellar 10-15 years

Blend

Cabernet Sauvignon 64%, Merlot 29%, Petit Verdot 5%, 2% Cabernet Franc

Analysis

14% alcohol, 5.5 g/l total acidity, 3.61pH



WINEMAKING NOTES

Vineyard

A blend of varieties and vineyards with the majority of fruit produced on Cape Mentelle managed properties including the Estate, Chapman Brook and Crossroads vineyards along with selected growers. The majority of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All the cabernets are cane pruned and vertically shoot positioned and managed to ensure balanced growth during the season.

The Season

Margaret River experienced one of the warmest vintages on record on a par with the very warm 2011 vintage. The red varieties enjoyed a long warm ripening season that ensured beautiful mature tannins and bright varietal fruit flavours.

Winemaking

After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 30 days. At 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 a 14 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 13% were new.