
CAPE MENTELLE CABERNET MERLOT 2014



THE CABERNET MERLOT BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES 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 BLEND SEEKS TO CAPTURE THE DEPTH AND STRUCTURE OF CABERNET WITH THE DARK FRUIT AND PLUSH FLAVOURS OF MERLOT WHICH WHEN BLENDED WITH SMALL AMOUNTS OF PETIT VERDOT AND CABERNET FRANC, SOMETIMES A TOUCH OF SHIRAZ, CREATE A WELL ROUNDED, FULL AND RICH STYLE.

TASTING NOTE

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, plums and currants. 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.

CELLARING:

Enjoy now or cellar 10-15 years.

BLEND:

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

ANALYSIS:

14.0% alcohol, 5.5 g/l total acidity, 3.61 pH.

TECHNICAL NOTE

VINEYARD:

A blend of varietals 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 amongst the warmest vintage on record and on a par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. The red varieties enjoyed a long warm ripening season that ensured beautiful mature tannins and bright varietal fruit flavors. Another great vintage for Margaret River.

WINEMAKING:

After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 30 days. At the desired balance of fruit and tannin 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.

CAPE MENTELLE

MARGARET RIVER