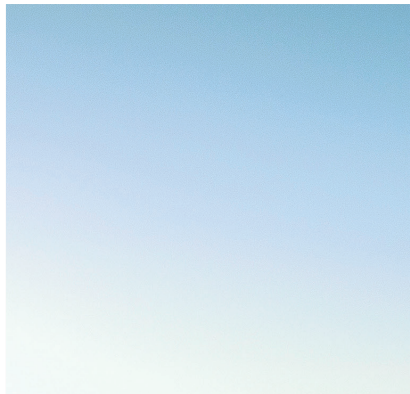


'BROOKS' CHARDONNAY 2020



ELEGANT
FRAGRANT
TEXTURED



Brooks Chardonnay takes its name from our Chapman Brook Vineyard, established in 1994 in the cool southern half of Margaret River, the main source of our Chardonnay.

The cooler climate captures the freshness and vibrancy of the variety and, when combined with a subtle oak influence and juicy natural acidity, produces an appealing fruit-driven style with great richness and balance.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Margaret River is known for Chardonnay of both richness and minerality; at Cape Mentelle we explore it through the lens of clone and site, with changing seasons delivering us differing parameters each year.”

– Ben Cane, Cape Mentelle Winemaker

‘BROOKS’ CHARDONNAY 2020



TASTING NOTE

APPEARANCE

Bright yellow hay, pale and brilliant

NOSE

Heady aromatics of fresh Granny Smith apple skin, vanilla bean custard and poached pear fill the glass of this wine. Then nuances of chantilly cream, oatmeal biscuit, meyer lemon cheesecake and shortbread emerge which entwine with hints of lemongrass, basil, nectarine and star fruit giving a complex, detailed nose.

PALATE

The palate is both rich yet light and minerally, displaying great fruit sweetness and roundness in the citrus spectrum. Lemon juice, accented by lime peel fills the mouth creating a juicy yet slightly salty sensation which fans out and carries a combination of pink grapefruit pith and lemon blossom to the gentle finish. Fleshy, creamy and mouthfilling, hints of fresh almond kernel, cinnamon stick and scorched brown sugar tease the palate and intrigue the mind.

FOOD PAIRING

The fresh generosity of this offering pairs beautifully with a wild caught grilled rock cod drizzled with a basil citrus olive oil, served with a crisp green salad of arugula and cucumber. The salty crumble of a well aged Gouda cheese brings out the juicy sweet fruit in this wine, or alternatively, look to a heritage tomato salad layered with fresh mozzarella and lemon basil to accentuate the rich plush palate. A simple tempura of mixed vegetables or fresh margarita pizza will highlight the detail in this delicious wine.



CONSUMPTION NOTE

CELLARING

Delicious upon release, this wine will continue to build in complexity for six years plus.

BLEND

Chardonnay 100%

ANALYSIS

14% alcohol, 6.50g/l total acidity, 3.22 pH



WINEMAKING NOTE

VINEYARD

The estate fruit is sourced from Chapman Brook and Crossroads that are both spur and cane pruned, derived from the Gin Gin selection of chardonnay plus Burgundian clones 76 and 95 and one patch of Californian clone 5. Chapman tends to have a cooler continental climate and is the coolest of our estates, whilst Crossroads experiences strong maritime influences of tempering winds and rains. Picking, decided by taste, occurs by both hand and machine, to achieve the best mix of richness and vibrancy and spanned from February 7th to 25th, beginning and ending with Gin Gin clone blocks.

THE SEASON

A winter of high rainfall replenished parched soils, and yet rains eased through budburst and flowering to allow a small but clean crop to form. The previous year's unsettled weather, combined with some wind at the time of flowering (October), produced a tiny crop in the whites, which would define the intensity and power of this vintage. Summer was one of the hottest and driest on record, pushing budburst and flowering forward 14 days, and harvest forward by 21 days compared to the ten year average, producing fruit with great balance of ripeness and acidity. Crops were low, but quality was exceptional.

WINEMAKING

Following gentle pressing and overnight settling, the juice is racked off its heavy solids into Burgundian oak barrels and stainless steel fermenters, where the alcoholic fermentation occurs with both selected and wild yeasts. Partial malolactic fermentation proceeds to give a balance between rich, round palate weight and floral, mineral fresh elements. The wine then matures in seasoned French oak barriques on lees (yeast solids) for eleven months. Lots are selected for their vibrant, fruit forwardness and subtle oak characters, blended, filtered lightly and bottled before the following harvest.