
CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2013



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 MINOR AMOUNTS OF PETIT VERDOT AND CABERNET FRANC CREATE A WELL ROUNDED, FULL AND RICH STYLE.

TASTING NOTE

APPEARANCE:

Bright crimson with purple hues.

NOSE:

Perfumed violets and black currant, plum skin, Dutch cocoa and rosemary.

PALATE:

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

FOOD PAIRING:

American style slow cooked and smoked beef ribs with coleslaw and pickled vegetables.

CELLARING:

30 years.

BLEND:

62% Cabernet Sauvignon, 32% Merlot, 5% Cabernet Franc, 1% Petit Verdot.

ANALYSIS:

13.5% alcohol, 5.8 g/l total acidity, 3.53 pH.

TECHNICAL NOTE

VINEYARD:

A blend of varieties and vineyards with the majority of fruit produced on Cape Mentelle managed properties including the Estate, Kyella, 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 vines are cane-pruned and vertically shoot positioned and managed to ensure balanced growth during the season.

THE SEASON:

The lead up to harvest experienced a wild, cool and windy November which interrupted flowering and fruit set and ultimately resulted in the lowest yields for a decade. The summer leading into the 2013 vintage recorded temperatures well above average with perfect ripening conditions with white fruit harvested quickly and early in February and red fruit benefiting from a cool and mild March allowing extended ripening and full tannin maturity. 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 20% were new.

CAPE MENTELLE

MARGARET RIVER