
CAPE MENTELLE CABERNET SAUVIGNON 2013



CAPE MENTELLE HAS A RICH HISTORY OF EXCEPTIONAL QUALITY AND CONSISTENCY WITH CABERNET SAUVIGNON FROM A PIONEERING PRODUCER IN MARGARET RIVER IN THE EARLY 1970'S TO A BENCHMARK PRODUCER TODAY. AN EXCEPTIONAL TERROIR WINE, ALWAYS REPRESENTATIVE OF THE VINTAGE CONDITIONS, WITH A STRONG REGIONAL IDENTITY AND THE STRUCTURE AND FRUIT INTENSITY TO IMPROVE WITH EXTENDED CELLARING.

TASTING NOTE

APPEARANCE:
Bright crimson.

NOSE:
The first notes on the nose are enticing and herbal, reminiscent of bay leaf and dry thyme. The nose then opens to intense ripe cassis, black pepper, smoke and cocoa with hints of fresh rolled tobacco leaves.

PALATE:
The bright red attack explodes with red currants and fresh cassis, followed by touches of cloves and juniper berry. A graphite, mineral backbone leads to a still fresh finish supported by structural fine and savoury tannins.

FOOD PAIRING:
Grilled tri-tip or prime rib roasts, roasted game birds with wild mushrooms.

CELLARING:
To enjoy young, we recommend decanting this fiery Cabernet. Will reward cellaring 25+ years.

BLEND:
91% Cabernet Sauvignon, 8% Cabernet Franc, 1% Merlot.

ANALYSIS:
13.5% alcohol, 6.0 g/l acidity, 3.58 pH.

TECHNICAL NOTE

VINEYARD:
Cape Mentelles Estate vineyard was first planted in 1970 with additional plantings in 1988 on a ridge of free draining lateritic gravel cooled by strong westerly sea breezes. For over 30 years the best parcels of Cabernet have been carefully managed to produce grapes with full concentrated flavour and with a firm yet fine tannin profile. The grapes are harvested by hand and sorted in the field then again at the winery to ensure the best possible expression of fruit character and structure each year.

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:
The hand picked fruit underwent destemming and berry sorting followed by light crushing. 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 an 18-month period ensured the individual wines are at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 50% were new with the balance being one year old. The final blend bottled in October 2014.

CAPE MENTELLE

MARGARET RIVER