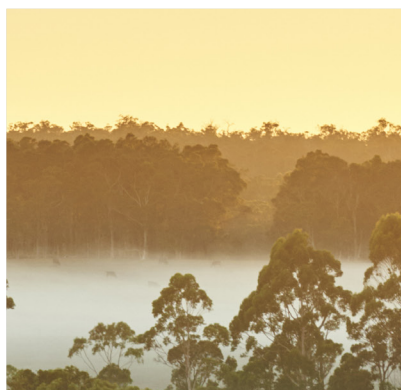


CABERNET SAUVIGNON

2014



PRECISE
INTENSE
ELEGANT



Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon, from a pioneering producer in Margaret River in the early 1970s to a benchmark winery today.

**CAPE
MENTELLE**
MARGARET RIVER

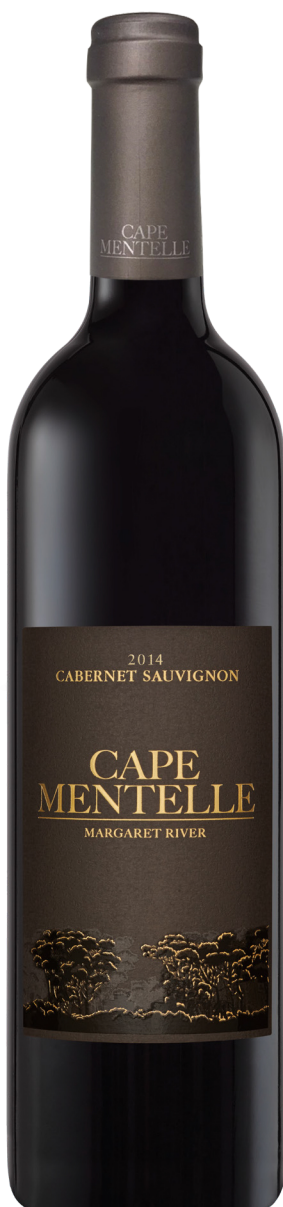
CAPE MENTELLE

MARGARET RIVER

“An exceptional terroir wine, with a strong regional identity and the structure and fruit intensity to improve with extended cellaring.”

– Frédérique Perrin, Technical Director

CABERNET SAUVIGNON 2014



TASTING NOTES

Appearance

Deep dark garnet

Nose

Although the generosity of the nose will increase with age, the young 2014 Cabernet already displays abundant red fruit jam notes, supported by blond caramel, sweet liquorice and cocoa nibs that let through hints of dried herbs and fresh forest floor.

Palate

The attack is delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammied and caramelised, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes.

Food pairing

The always-hungry Cape Mentelle winemakers suggest entrecôte bordelaise, peppercorn-crusted flank steak and, for the more adventurous, some roasted quails with quince and wild mushrooms.

CONSUMPTION NOTE

Cellaring

While 2014 produced generous and open wines that can easily be enjoyed in their youth, we expect patience will be rewarded with a cellaring potential of 20+ years.

Blend

Cabernet Sauvignon 85%, Merlot 15 %

Analysis

14% alcohol, 5.7 g/l total acidity, 3.67pH

WINEMAKING NOTES

Vineyard

Sourced from our long-established estate vineyard in Margaret River. This area exhibits the classic gravelly lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian Ocean only 5 km away. These vineyards are manually cane pruned, meticulously treated as individual vines throughout the season and hand harvested in 6.5 kg crates that allow each section to be handled with all the particular care it deserves.

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 destemming, individual berry sorting and 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.