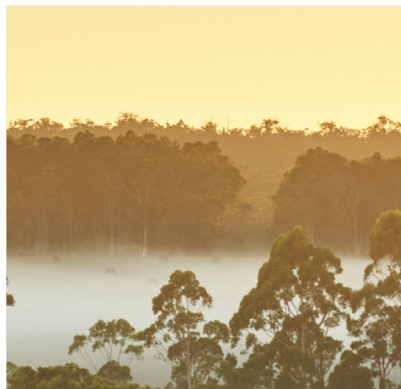


# CABERNET SAUVIGNON 2015



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

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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 2015



### TASTING NOTES

#### Appearance

Deep red garnet and violet

#### Nose

A rush of intense ripe red fruits comes first to the nose with expressive notes of dark cherry, strawberry and Satsuma plum. The bouquet is then completed with aromas of white caramel, vanilla and peppercorns, along with a subtle hint of smoky oak and dark cocoa nibs.

#### Palate

A bright attack of ripe plums, black and red cherry leading to delicate notes of smoky oak and liquorice and hints of wild game and forest floor. The structural and fine tannins combine perfectly with the fruit intensity and well-balanced acidity to provide a beautiful mouthfeel and length on the palate.

#### Food pairing

We recommend lean meat: beef tartare, venison carpaccio. It is also an excellent match with oyster mushrooms marinated in truffle butter or to accompany a fine dark chocolate with at least 70% cocoa content.



### CONSUMPTION NOTE

#### Cellaring

This wine has the structure and intensity to be cellared for up to 20-30 years.

#### Blend

Cabernet Sauvignon 85%, Merlot 9%, Petit Verdot 3%, Shiraz 3%

#### Analysis

13.7% alcohol, 5.62 g/l total acidity, 3.69pH



### WINEMAKING NOTES

#### Vineyard

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. The vineyards are manually cane pruned and meticulously treated as individual vines. In late April, the bunches were hand harvested into small 6.5kg baskets, which allow each individual row selection to be handled with particular care and berries arrived at the winery in pristine condition.

#### Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to the year end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid-30s. The nights remained cool through summer, favouring delicate floral and red fruit flavours. The red harvest was difficult due to some sporadic rains but patience was rewarded as the fruit dried beautifully to some very expressive varietal characters.

#### Winemaking

After destemming, individual berry sorting and light crushing, individual vineyard batches were fermented on skins for up to 70 days. Ferment management is decided every day through tasting. 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. The wines were matured with minimal racking for 18 to 20 months in selected barriques of which about 55% were new. The wine is left unfinned and undergoes only minimal filtration before bottling on the estate.

