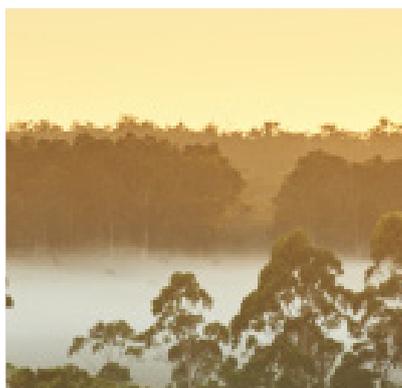


CABERNET SAUVIGNON 2016



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 develop with extended cellaring.”

– Frédérique Perrin, Technical Director

CABERNET SAUVIGNON 2016



TASTING NOTES

Appearance

Deep crimson with purple edges, very youthful.

Nose

The generosity of the nose displays abundant brooding black fruits and a mix of dark cherries. The bouquet is completed with hints of cocoa nibs, flint, wild thyme and orange peel.

Palate

A vibrancy of concentrated blackberry fruits with dark bramble and vanilla spice. The dense and refined tannins are velvety and supple and the finish has lingering hints of minerality and mocha nuances.

Food pairing

Cape Mentelle Cabernet Sauvignon is your best friend with pan roasted veal chops with rosemary and a bordelaise sauce. The winemakers also suggest peppercorn coated hanger steak with mushroom ragout. For desert, a chocolate fondant at least 70% cocoa content for a perfect finish.

CONSUMPTION NOTE

Cellaring

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

Blend

Cabernet Sauvignon 86%, Petit Verdot 10%, Merlot 4%

Analysis

14% alcohol, 5.9 g/l total acidity, 3.7pH.

WINEMAKING NOTES

Vineyard

Sourced from our vineyards and one or two selected partner growers in Margaret River. These vineyards exhibit the classic, gravelly, lateritic soils that drain to the west and the microclimate is strongly influenced by the Indian Ocean within 5 km to our west. These vineyards are manually single cane pruned and meticulously treated as individual vines throughout the season and hand harvested in 6.5kg crates that allow each section to be handled with all the particular care it deserves.

Season

Winter provided average rainfall and spring delivered beautiful warm, dry conditions, perfectly setting up vintage 2016. A warm start to summer in January gave good fruit set and crop predictions. An unseasonal single rain event in late January delivered adequate soil moisture for full maturity in red varieties.

Winemaking

After destemming, individual berry sorting and light crushing, individual vineyard batches were fermented on skins for up to 110 days. Ferment management is decided every day by tasting and follows no recipe. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed straight into barrel for secondary fermentation with all the “solids” included. The wines were matured with minimal rackings and a low sulphur regime for 18 to 20 months (depending on batches) in selected Bordeaux-shaped barrels of which about 55% were new. The wine was left unfinned and was not filtered prior to bottling in December 2017.