

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. Our Cabernet Sauvignon is the culmination of an intensely detailed approach to our vineyards and grape selection. From our vigour and soil mapping techniques to the identification of select parcels and hand-harvesting bunch by bunch, we ensure gentle handling through every stage of production.

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, Cape Mentelle Technical Director

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TASTING NOTE

APPEARANCE

Deep crimson with purple edges.

NOSE

Fresh lemon zest, crisp cucumber aromas with hints of fresh cut grass and frangipani blossom. A subtle saline element of flaked mineral salt with a hint of grated ginger, lingers in the background.

PALATE

There is a vibrancy of concentrated blackberry fruit with dark bramble and vanilla spice. The compact, refined tannins are velvety and supple with lingering hints of minerality and mocha nuances that carry through to the finish.

FOOD PAIRING

Cape Mentelle Cabernet Sauvignon is your best friend with pan roasted veal chops dressed with rosemary and a bordelaise sauce. Alternatively, look to a vegetarian burger of pinto beans, shitake mushrooms seasoned with soy sauce, smoked paprika and crispy shallots to bring out the complexity within this wine. The winemakers also suggest peppercorn coated hanger steak with mushroom ragout.



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.

Suitable for vegans.



WINEMAKING NOTE

VINEYARD

The fruit comes from the perfectly suited cooler southern half of the Margaret River region, from our three estate vineyards of Wallcliffe, Crossroads and Chapman Brook. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. The vines are vertically trained, spur or cane-pruned with canopy manicuring to allow good air flow and dappled sunlight on the bunches.

THE SEASON

The preceding winter of 2015 provided average rainfall with spring delivering beautiful, warm, dry conditions, setting up vintage 2016 nicely. A warm start to summer in January gave good fruit set and even crop predictions. An unseasonal single rain event in late January provided adequate soil moisture for full maturity in the red varieties.

WINEMAKING

After destemming, individual berry sorting and light crushing, select vineyard batches were fermented on skins for up to 35 days. Ferment management was 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 on “lees” between 18 to 20 months in selected barriques, of which about 55% were new. The wine remained unfinned and unfiltered prior to bottling in December 2017.