

# CABERNET SAUVIGNON 2018



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

“A powerful expression of Cape Mentelle Cabernet Sauvignon.”

- Coralie Lewis, Cape Mentelle Winemaker

## CABERNET SAUVIGNON 2018



### TASTING NOTE

#### APPEARANCE

Dark garnet.

#### NOSE

A powerful nose of dark plum, purple flowers and black tea layered with toasty oak and gamey elements.

#### PALATE

A full-bodied wine with intense blue and black berry preserves on entry, followed by tobacco, savoury and gamey layers, all framed by firm, ripe tannins creating a complex wine of length.

#### FOOD PAIRING

Slow cooked beef cheeks or Moroccan eggplant tagine.

### CONSUMPTION NOTE

#### CELLARING

10+ years.

#### BLEND

87% Cabernet Sauvignon, 8% Petit Verdot, 5% Merlot.

#### ANALYSIS

14.5% alcohol, 5.94 g/l total acidity, 3.7 pH

Suitable for vegans.

### WINEMAKING NOTE

#### VINEYARD

This fruit comes from our most iconic plantings within our Trinders and Wallcliffe vineyards, with some of these vines being planted as early as 1970. The vineyard soils are geologically ancient - rich sandy loams with a high percentage of ironstone mottled through clay. Careful canopy management ensured well exposed and positioned fruit, ensuring an environment for fine tannin development, at modest ripeness levels with beautiful balanced acids.

#### THE SEASON

Heavy winter rains recharged soil moisture levels and led into a calm and settled period for fruit set to give moderate crop levels. The season was warm in November progressing growth but developed into a milder ripening period from January through March allowing enhanced flavour and physiological (tannin) development. The abundance of Marri tree blossom kept the birds occupied, allowing the grapes to ripen in perfect health and fully balanced maturity.

#### WINEMAKING

After destemming, the selected vineyard batches are lightly crushed to a combination of wooden vats and closed and open top fermenters. The ferments proceed with wild and selected yeasts and operations are decided day by day, on tasting, without recipe. Post fermentation macerations are long - up to 65 days. At the desired balance of fruit and tannin extraction each batch is gently basket pressed then racked to barrel to complete malolactic fermentation. The wines are matured on fine lees for 18 months in 80% new oak - predominantly French barriques. The final blend remains unfinned and is filtered before being Estate bottled.