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# CAPE MENTELLE

## CHARDONNAY

### 2015



MARGARET RIVER HAS ESTABLISHED AN INTERNATIONAL REPUTATION FOR HIGH QUALITY CHARDONNAY. THE CAPE MENTELLE STYLE DRAWS INSPIRATION FROM TRADITIONAL METHODS TO PRODUCE A WINE DISPLAYING AROMATIC COMPLEXITY AND A FINE, TEXTURED PALATE WITH A LONG, RICH FINISH.

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#### TASTING NOTE

##### APPEARANCE:

Pale straw.

##### NOSE:

The nose opens with flinty notes then comes some dried watermelon, rockmelon, ripe peach and apricot notes. The intense fruits characters are well supported with oak flavours of vanilla, bread crumbs and biscotti.

##### PALATE:

On the palate, richness and generosity of the wine offer layers of flavours from stone fruit, rockmelon, peach, dried apricots then frangipani, brioche. The finish displays cashew nuts aromas lifted by preserved lemon notes.

##### FOOD PAIRING:

Aged Comte (Jura), veal stew with Italian parsley creamy sauce, honey glazed turkey with chestnuts, veal roulade with Paris mushrooms and spring onions sauce.

##### CELLARING:

Enjoy while young or cellar it for 5-8 years.

##### BLEND:

100% Chardonnay.

##### ANALYSIS:

13.5% alcohol, 6.7 g/l total acidity, 3.24 pH.

##### PRICE:

\$45.00

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#### TECHNICAL NOTE

##### VINEYARD:

Fruit is predominantly sourced from Cape Mentelle's Chapman Brook Vineyard located in the cooler Southern half of Margaret River. The Chardonnay is both spur and cane-pruned and vertical shoot positioned producing an upright open canopy. The majority of these vineyards are planted to the Mendoza (GinGin) clone of Chardonnay along with classic Burgundian selections (clones 95 and 76).

##### THE 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 30's during the last week. The nights remained cool through summer, favouring delicate floral and white fruit flavours especially in the chardonnays and sauvignons.

##### WINEMAKING:

Hand-picked bunches were elevated into our membrane press and the resulting free-run juice was left to settle overnight. The following day the juice was racked into Burgundian coopered French oak barriques, of which approximately one third were new. Fermentation proceeded by natural strains. The wine matured in barrel for 10 months, with only minimum battonage. Batches were individually assessed and those meeting the requisite standard were blended in November and bottled in January 2016, after stabilisation in tank.

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