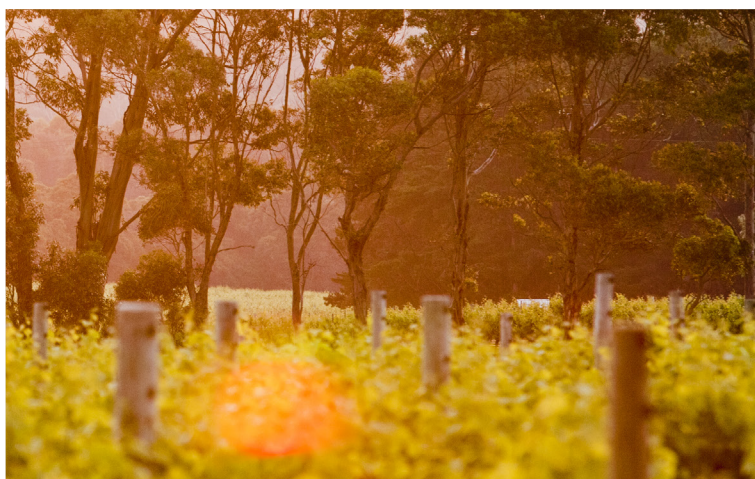


# CHARDONNAY 2019



VIBRANT  
OPULENT  
TEXTURED



Margaret River has distinguished itself as the premier Australian chardonnay growing region both domestically and internationally. The tempering oceanic climate combined with the unique Gingin clonal selection offer a consistently compelling chardonnay expression speaking loudly and clearly of this special place.

CAPE  
MENTELLE  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“Margaret River has an amazing climate for chardonnay with the nearby ocean providing a cooling maritime effect on our grapes to develop complex flavours, rich textures with a fine mineral backbone.”

– Ben Cane, Cape Mentelle Winemaker

## CHARDONNAY 2019



### TASTING NOTE

#### APPEARANCE

Light hay colour with brilliant green edges.

#### NOSE

Lifted aromas of lemon cream, vanilla beans and toasted hazelnuts with dried fig, rockmelon and candied peach overlaid with hints of flint and subtle smoke. The cedary, biscuity oak with dried straw and fresh oats offer hints of the oak program.

#### PALATE

The palate exudes golden delicious apple skin, juicy lemon and creamy vanilla pannacotta richness, with honeyed wheat, ripe fig, buttered salted nuts with hints of marzipan, biscotti and pistachio. The delicate weighted textural mid palate is flinty yet generous deftly poised with minerality and precision.

#### FOOD PAIRING

The wine matches well with seared scallop, dressed with lemon aioli, creamy carbonara tagliatelle with duck eggs and smoked bacon, or a simple curried popcorn, with salted spicy nuts. A slow cooked rabbit with olives, or a fresh chanterelle risotto match the elegance and savoury elements of this wine.

### CONSUMPTION NOTE

#### CELLARING

Will age gracefully for 10-15 years

#### BLEND

Chardonnay 100%

#### CLOSURE

Screwcap

#### ANALYSIS

14.5% alcohol, 5.68 g/l total acidity, 3.31 pH.

## NOTE

### VINEYARD

Our two mature estate Chardonnay sites, Chapman Brook and Crossroads, found in the cooler southern reaches of Margaret River, are planted to the Gingin selection along with Burgundian clones 76 and 95 and one patch of Californian clone 5 on granite derived lateritic soils of sandy clay loams with ironstone gravels. The vines are vertically shoot positioned, the canopy hand manicured with farming guided by precision viticulture designed to accentuate the uniqueness of each block.

### THE SEASON

An unusual winter with low rainfall in May and July with a completely dry June was followed by a very wet August. A mild cool spring delayed flowering by 10-12 days but conditions greatly improved to give warm sunny weather. A “vintage made in the vineyard” could not be more apt; warm humid conditions necessitated timely canopy management to prevent disease and maximise fruit exposure. A wet January (52mm) gave way to a bone dry February, with picking stretching through March giving fresh racy characters and fine acidic skeletons. The fruit was predominantly hand-picked; the first was Gingin clone fruit from our Chapman Brook Vineyard Block 17 on March 8th, finishing with Block 10 East on March 28th.

### WINEMAKING

After gentle whole-bunch pressing, the highly turbid juice goes straight to barrels, with all the solids remaining. We use mostly Burgundian oak, one third new and wild ferment is allowed to happen naturally with some malolactic fermentation encouraged. The wine ages for 10 months on lees (yeast solids) in barrel with occasional stirring, is blended and allowed a further seven months aging on lees in tank. Gently filtered after minimal fining, it was estate bottled.