

ROSÉ 2022



DELICATE
ETHEREAL
PURE



Cape Mentelle's Rosé has been a wine of discovery. Its pale, delicate appearance belies a juicy refreshing expression of a unique blend of shiraz and grenache, each bringing its own personality to create a wine of refined fun to be enjoyed the year round.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Bright red fruits with great energy throughout, a perfect match to your sunset picnic.”

– Coralie Lewis, Cape Mentelle Winemaker

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TASTING NOTE

APPEARANCE

Delicate salmon pink.

NOSE

Bursting with vibrant fruit aromas of cranberry, pomegranate and strawberry, giving way to soft spice.

PALATE

A lively palate with bright red fruits of cranberry and pomegranate. Fine chalky texture drives the length with a delicious savoury finish.

FOOD PAIRING

Marinated goats feta with roast pumpkin, apples and rocket

Pan fried squid with chilli and ginger

Sticky Szechuan pork with chargrilled broccolini



CONSUMPTION NOTE

CELLARING

Drink now.

BLEND

Shiraz 89%, Grenache 11%.

ANALYSIS

12.5% alcohol, 6.58 g/l total acidity, 3.27 pH.

Suitable for vegans.



WINEMAKING NOTE

VITICULTURE

The varieties chosen for this Rosé lend themselves perfectly to this style of wine. Both the grenache and shiraz are found across all three of our vineyards. Portions of these blocks are adjusted to ensure a bright expression of fruit profile. This is achieved throughout the season with management of fruit load through pruning decisions, canopy manipulation to ensure sunlight and airflow, irrigation scheduling to retain freshness and of course harvest timing at the end of the season. The aim is to produce a simple and elegant fruit profile which is not overly complicated.

This growing season saw the coldest and wettest start in over five decades, which held back vine development. Temperatures then radically increased during summer months, with the region experiencing multiple heat waves. The weather across the harvest period provided ideal conditions, combining warm temperature and low rainfall allowing for extended ripening across the board.

WINEMAKING

The cool fruit was destemmed, crushed and rapidly pressed to capture vibrant fruit characters with minimal tannin and colour pick up. The juice was either cold settled or underwent flotation. Low temperature fermentation began using a selected yeast to accentuate fresh fruity varietal characteristics. Stainless tank ferment proceeded to dryness with individual lots resting on lees for a month. Once assembled, the final blend was minimally fined and filtered before being Estate bottled.