

ROSÉ 2018



UNITING
DISTINCTIVE
UNWINDING



Cape Mentelle Rosé is a fresh, vibrant expression of the typical dry rosé style. Our 2018 vintage Rosé is a combination of direct pressing and saignée methods to deliver a delicate colour and fresh aromas. Framed by generous fruit and a refreshing acidity, it makes a perfect summer beverage to be shared with friends.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“It is a wine made for the pure pleasure of sharing. The textural depth of the finish makes it suprisingly serious and fit for a good debate.”

– Frédérique Perrin, Cape Mentelle Technical Director

ROSÉ
2018



TASTING NOTE

APPEARANCE

Bright salmon colour with brilliant hints of watermelon juice.

NOSE

Full of melon rind, fresh strawberries and watermelon intertwined with white peaches. A pronounced minerality is driven by accents of wet sharpening stone and lifted white blossoms.

PALATE

The palate is fresh and concentrated with a crisp attack, yet with a complex textural edge that defines the Cape Mentelle style. There is a great depth of flavours, with notes reminiscent of rose petals, lilac, red currants, ripe Meyer lemon, jasmine and cassis tea, finishing with a touch of whipped cream and pink peppercorn.

FOOD PAIRING

This wine is a perfect match for a summer grazing board with your best friends, satay chicken with Asian vegetables and red chillies or fresh local sashimi.

CONSUMPTION NOTE

CELLARING

Drink fresh, 12-24 months.

BLEND

Shiraz 65%, Grenache 15%, Tempranillo 7%, Sangiovese 4%, Zinfandel 4% Mourvedre 3%, Viognier 2%.

ANALYSIS

13.5% alcohol, 6.7 g/l total acidity, 3.3 pH.

WINEMAKING NOTE

VINEYARD

The majority of the fruit for this blend comes from our Crossroads vineyard sourced from our only Grenache block, a thirteen-year-old planting; plus an own rooted planting of shiraz of an old Western Australian selection. The tempranillo and sangiovese were sourced from two Margaret River growers as an experiment due to the high quality of their fruit. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON

A typical mildly wet Margaret River winter helped top up soil moisture levels giving way to a temperate growing season with low rainfall. Sporadic rain events continued into the harvest period which, coupled with moderate temperatures, minimized vine stress. A perfect year for our dry-grown vines! The harvest dates were spot on average for the fourth year in a row, this was not a vintage to tackle by the numbers or with recipes, each micro-climate and parcel behaving completely independently from the rest of the vineyard.

WINEMAKING

The fruit was harvested at the peak of its freshness and fruitiness, carefully avoiding dominating or drying tannins. Assessing each batch separately, we used a combination of skin soaking, direct pressing and saignée (solely for the shiraz). The juice underwent a slow cool fermentation in stainless steel tanks to preserve the fresh fruit character, and was subsequently matured on lees to enrich and enhance the texture.