

# ROSÉ 2019



UNITING  
DISTINCTIVE  
UNWINDING



Cape Mentelle Rosé is a fresh, vibrant expression of the typical dry rosé style. It's one of the favourites of the winemaking team as we are able to play with varieties not planted on our estate and of vineyards from different areas in the local region. We have fun with it; and that's its true intent; fun and flavourful, enjoyed with friends.

**CAPE  
MENTELLE**  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“This wine epitomises two of our dearest values; experimentation and fun. Discover varieties we are unfamiliar with, from exciting sites we wish to explore, to create a wine of both playfulness and serious complexity. Serious Fun!”

– Ben Cane, Cape Mentelle Winemaker

ROSÉ  
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## TASTING NOTE

### APPEARANCE

A brilliant light salmon pink.

### NOSE

This wine seduces with red summer fruits of fresh strawberry, watermelon and rose petal overlain with hints of honeysuckle, cucumber and red apple skin. The nose is vivacious and lively, displaying lemon blossom and lime zest with a core of bright minerality.

### PALATE

The palate characteristics burst forth with pink and red fruits; watermelon, raspberries and wild strawberries, with hints of cranberry. It has medium weight with a juicy yet creamy balance of red rose petal with a green lime zest finish. Hints of salinity and minerality highlight the maritime influence of the nearby ocean.

### FOOD PAIRING

The winemakers recommend that the freshness of the wine is well paired with a fresh watermelon, spearmint and feta salad; melon wrapped in prosciutto, salmon quiche or a simple hunk of Comte cheese with thin slices of jamón.

## CONSUMPTION NOTE

### CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for up to 5 years.

### BLEND

Shiraz 58%, Tempranillo 9%, Zinfandel 9%, Grenache 8%, Pinot Noir 4%, Sangiovese 4% Mourvedre 4%, Nebbiolo 2%, Graciano 2%.

### ANALYSIS

13.0% alcohol, 7 g/l total acidity, 3.15 pH.

## WINEMAKING NOTE

### VINEYARD

The majority of the fruit for this blend comes from our Crossroads vineyard sourced from our only Grenache block, a fourteen year old planting; plus an own rooted planting of shiraz of an old Western Australian selection. The tempranillo and sangiovese were sourced from a vineyard site close to Yallingup, allowing the winemakers to work with varieties outside of our estate properties. With both these vineyards and our estate sites, soils are ancient free draining sandy clay loams with a high degree lateritic or granite gravels.

### 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 across our estate vineyards 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 February to early April giving fresh racy characters and fine acidic skeletons.

### WINEMAKING

The fruit was mainly hand harvested in the morning at the peak of freshness and fruitiness, pressed quickly minimising colour and tannin pick up. 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 freshness of character and was subsequently matured on lees to enrich and enhance the texture and then bottled after three months.