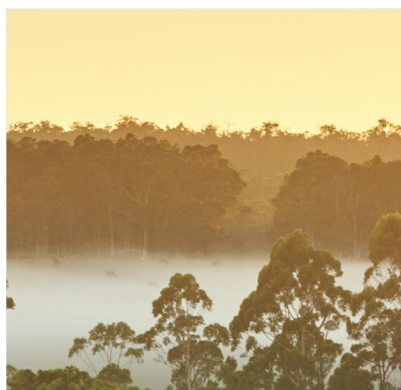


SHIRAZ SINGLE VINEYARD 2015



PRECISE
INTENSE
ELEGANT



In the quest to showcase the best of each Margaret River vintage we often come across exceptional parcels of fruit that are so individual, arresting and complete that they demand their own exclusive bottling.

In 2015 the Cape Mentelle Trinders Vineyard-block 5, located behind the vineyard shed, bore fruit so intense and reminiscent of the finest Christmas 'treats', that it had to be set aside from any blending. After 18 months of barrel maturation the winemaking team was excited to bottle just 200 cases of this unfiltered batch.

CAPE
MENTELLE

MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“An exceptional terroir wine, with a strong regional identity and the structure and fruit intensity to improve with extended cellaring.”

– Frédérique Perrin, Technical Director

SHIRAZ SINGLE VINEYARD 2015



TASTING NOTES

Appearance

The deepest, youthful, dark ruby.

Nose

Marrying power and elegance, the nose is an explosion of aromas; orange bitters, citrus marmalade, pink peppercorns, slow roasted game, charcuterie, with a hint of spiced vanilla oak notes.

Palate

The palate is intense and youthful with dark roasted spice notes; cardamom, black peppercorns, mace and chocolate-covered candied orange. A heady floral element reminiscent of spring lilac and wisteria lingers. Despite the freshness and intensity of the fruit, the mid-palate is full-weight, masculine and muscular, the tannins leaving just enough room for elegant notes of toasted cinnamon oak that lingers and warms.

Food pairing

This wine cries for rich holiday dinners and family celebrations. We recommend a “poachers” menu with a starter of rabbit terrine, wild pheasant in shitake broth with bread dumpling for the entrée, followed by a main of roast venison with root vegetables and truffle mashed potatoes.



CONSUMPTION NOTES

Cellaring

20+ years.

Blend

Shiraz 100%

Analysis

14.0% alcohol, 6.1 g/l total acidity, 3.56 pH



WINEMAKING NOTES

Vineyard

Sourced exclusively from our block 5, located on Cape Mentelle's original Trinders Vineyard in Margaret River. This area exhibits the classic gravelly, lateritic, free-draining soils where the microclimate is strongly influenced by the Indian ocean just 5 km to our west. The block is manually spur-pruned and the individual vines are meticulously handled throughout the season with intensive canopy management to ensure best fruit exposure. In April 2015 this Shiraz fruit was hand-harvested into small 6.5kg crates to allow careful delivery to the winery, 300m down the gravel path.

Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to year's end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid-thirties during the last week of January. The nights remained cool through summer, especially favouring delicate floral and red fruit flavours. The red harvest was challenging due to sporadic April rain but patience was rewarded as the fruit dried beautifully to show expressive varietal characters, particularly in Shiraz.

Winemaking

After hand-tipping, destemming, individual berry sorting and light crushing the batch was fermented then soaked on skins for 50 days. Barrel work was introduced early in the rotation for the best integration. It was then gently basket pressed and racked to barrel, 50% of them new with approximately 80% French and 20% American in origin, for malolactic fermentation. The wine then matured in those barrels for 18 months with minimal sulphur and limited aerative racking.