
CAPE MENTELLE SHIRAZ 2013



CAPE MENTELLE SHIRAZ DRAWS INSPIRATION FROM THE TECHNIQUES AND WINES OF THE NORTHERN RHÔNE VALLEY IN FRANCE. THE FRUIT IS DESTEMMED, BERRY SORTED, COLD SOAKED AND TRADITIONALLY FERMENTED. MATURATION IN BOTH LARGE OAK VATS AND SMALL BARRIQUES IS AIMED AT RETAINING REFINED FRUIT AND FLORAL CHARACTERS OF THE VARIETY ALONG WITH THE MORE SAVOURY, SPICY ELEMENTS DERIVED FROM THE VINEYARDS IN MARGARET RIVER.

TASTING NOTE

APPEARANCE:

Inky with purple hues.

NOSE:

Vibrant blueberry, red berries and violets in the forefront, enticingly supported by complex cured meat notes and hints of cracked black pepper and dark olive tapenade.

PALATE:

Intense mouthful of red fruits and dark savoury pepper and cardamom spices, well framed by integrated oak that take the experience to a long, round and savoury finish.

FOOD PAIRING:

Well-marbled Wagyu burger, cherryglazed duck magret and fresh roasted baby vegetables. For dessert, the 2013 Cape Mentelle Shiraz would be well complemented by a fresh forest berry tart with a dollop of spiced cream.

CELLARING:

10+ years

BLEND:

99.6% Shiraz, 0.4% Grenache

ANALYSIS:

13.5% alcohol, 5.8g/l total acidity, 3.55 pH.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine was sourced from Cape Mentelle's Estate vineyards from Margaret River ranging in age from 13 to 40 years. The soils are predominantly deep, sandy loams with high lateritic gravel content over clay. Shoot and leaf removal techniques were used to ensure a balance between fruit exposure to light whilst providing protection from the midday sun.

THE SEASON:

The lead up to harvest experienced a wild, cool and windy November which interrupted flowering and fruit set and ultimately resulted in the lowest yields for a decade. The summer leading into the 2013 vintage recorded temperatures well above average with perfect ripening conditions with white fruit harvested quickly and early in February and red fruit benefiting from a cool and mild March allowing extended ripening and full tannin maturity. Another great vintage for Margaret River.

WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. After the fruit was destemmed and berry sorted, some berries kept whole to amplify the crunchy fresh fruit characters. Individual vineyard batches were fermented on skins for up to 15 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to barriques and large oak vats following pressing for malolactic fermentation. Regular rackings over a 14 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Burgundian coopered barriques of which 20% were new, before being bottled in September 2014.

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MARGARET RIVER
