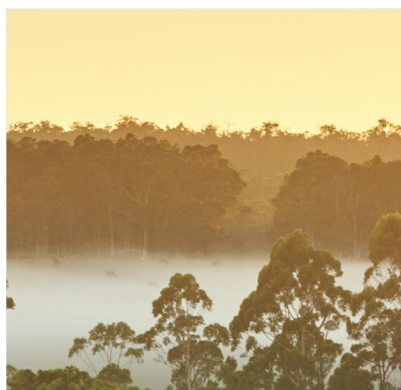


SHIRAZ 2014



**BOLD
GENEROUS
EXPRESSIVE**



Cape Mentelle's Shiraz takes inspiration from the most traditional techniques in order to highlight our ideal temperate, maritime climate for classic Australian variety.

The fruit is destemmed, berry sorted, cold soaked and traditionally fermented. Maturation in small barriques is aimed at retaining the refined fruit and floral characters of the variety along with the more savoury, spicy elements derived from our vineyards in Margaret River.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Shiraz is a powerful and elegant wine, bold and precise, truly varietal in its expression.”

– Frédérique Perrin, Technical Director

SHIRAZ 2014



TASTING NOTES

Appearance

Deep dark ruby

Nose

The nose is open and varietal with notes of black plum, applewood smoke and cracked pepper. Hints of cardamom and vanilla pods make the aromas very enticing.

Palate

Vibrant fresh plum accompanies roasted black fruit notes, supported by a good structure of smoky tannins, still youthful and peppery and full-bodied throughout. The oak is sweet but structuring and the finish already shows good length, promising to improve with age.

Food pairing

A share plate among friends, a dish of glazed duck with pink peppercorn sauce or simply grilled herbed lampchops.

CONSUMPTION NOTE

Cellaring

Enjoy in a few months or cellar 10-15 years

Blend

100% Shiraz

Analysis

14.0% alcohol, 5.5 g/l total acidity, 3.63 pH

WINEMAKING NOTES

Vineyard

The fruit for this wine was sourced from Cape Mentelle's vineyards from Margaret River ranging in age from 15 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 good fruit exposure to light and take advantage of the ocean breeze flow through the canopy.

The Season

Margaret River experienced one of the warmest vintages on record on a par with the very warm 2011 vintage. The red varieties enjoyed a long warm ripening season that ensured beautiful mature tannins and bright varietal fruit flavours.

Winemaking

Fruit was selectively harvested based on flavour and tannin maturity. The fruit was destemmed and berry sorted then 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 barriques of which 20% were new, before being bottled in October 2015.