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# CAPE MENTELLE

## SHIRAZ

### 2014



CAPE MENTELLE'S SHIRAZ TAKES INSPIRATION FROM THE TECHNIQUES AND WINES OF FRANCE'S NORTHERN RHÔNE VALLEY. 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.

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#### TASTING NOTE

##### 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 body throughout. The oak is sweet but structuring and the finish already shows good length, promising to improve with age.

##### FOOD PAIRING:

A shared plate among friends, a dish of glazed duck with pink peppercorn sauce, some simply grilled herbed lamp chops.

##### 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.

##### PRICE:

\$41.00

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#### TECHNICAL NOTE

##### 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 amongst the warmest vintage on record and on par with the very warm 2011 vintage. White varieties were all harvested in a rush and look fantastic with the fruit all in the winery by the end of February. The red varieties enjoyed a long warm ripening season that ensured beautiful mature tannins and bright varietal fruit flavors.

##### 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 Burgundian coopered barriques of which 20% were new, before being bottled in October 2015.

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MARGARET RIVER