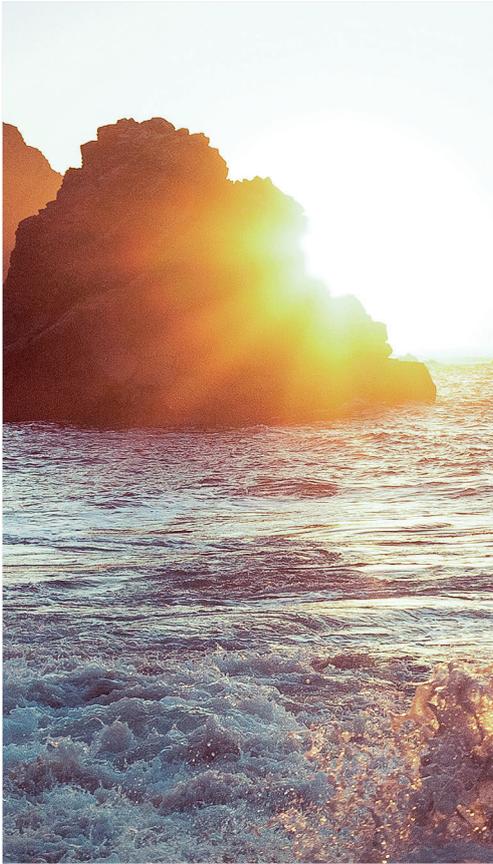


# SHIRAZ 2018



BOLD  
GENEROUS  
EXPRESSIVE



Shiraz in Margaret River is a hidden gem worth seeking out. It displays the varying growing seasons very clearly, speaks loudly of the place it comes from and the ocean that surrounds it. It affords the winemaking team a plethora of choices in terms of whole berry and bunch inclusion, co-fermentation possibilities with viognier and maceration regimes. It rewards with a depth and savouriness unlike any other region in Australia.

CAPE  
MENTELLE  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“Being so widely planted and evoking so many different styles, Margaret River Shiraz is a style unto itself eliciting the savoury side, delving into the mystery, spice and depth of this iconic variety.”

– Ben Cane, Cape Mentelle Winemaker

## SHIRAZ 2018



### TASTING NOTE

#### APPEARANCE

Deep dark mulberry with purple edges.

#### NOSE

The intense aromatics explode from the glass, erupting in berry fruits of mulberry, stewed blackberry and blood plum, draped in sweet baking spices of cinnamon stick and nutmeg. There is a mysterious sappy floral note of lifted purple violets, overlaid by shaved graphite and hints of mossy granite which threads surreptitiously across the nose.

#### PALATE

An intensity of dark fruit framed by muscular structure with a long finish which will unfurl slowly to reveal great varietal detail. The mouth is coated with candied berry fruits, fresh tobacco, cedar smoke and a warm richness of dried fruit cake with rum soaked raisins. The tannins are chewy and grainy driving through to a powerful finish of caramel, molasses and sweet spices of cardamom and cinnamon powder.

#### FOOD PAIRING

The savoury mystery of this wine can be unlocked with a slow roasted beef brisket braised in maple molasses glaze, served with blistered sweet potato and a charred medley of capsicum, eggplant and sweet corn. A slow cooked smoked eggplant moussaka with fresh herbs, a dish of baked goat's curd on focaccia drizzled with wild honey or a warmed Christmas cake soaked in brandy infused caramel sauce all bring different elements out of this intriguingly complex wine.

### CONSUMPTION NOTE

#### CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for more than 15 years with at least a few years of bottle age allowing some of the earthy elements to reveal themselves.

#### BLEND

Shiraz 88%, Alicante Bouschet 7%, Viognier 4%, Grenache 1%

#### ANALYSIS

15.0% alcohol, 5.76 g/l total acidity, 3.60 pH. Suitable for vegans.

### WINEMAKING NOTE

#### VINEYARD

The fruit comes from all of our estate vineyard sites; Wallcliffe, Trinders, Chapman Brook and Crossroads planted in 1970, 1988, 2001 and 2003 respectively, together with several premium grower partners. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. Meticulously careful hand work on the canopy ensured perfect exposition for the fruit, which in 2018, allowed ultra-fine tannin development, at modest ripeness levels with beautifully balanced acids.

#### THE SEASON

Heavy winter rains recharged soil moisture levels and led into a calm settled period for fruit set to give moderate crop levels. The season was warm in November progressing growth but developed into a milder ripening period from January through March allowing enhanced flavour and physiological (tannin) development. The abundant Marri tree blossom kept the birds occupied allowing the grapes to ripen in perfect health and full balanced maturity. Shiraz is the only red variety planted at all of our estate vineyard sites, ripening at different times and giving us a myriad of complexity and blending options.

#### WINEMAKING

The fruit is mainly destemmed with several lots having a small percentage of whole bunch inclusion, the berries lightly crushed to a combination of open and closed fermenters. The ferments proceed with wild yeasts and selected yeasts, some lots being cofermented with viognier (3% total) to add aromatic lift and deepen colours. Post fermentation macerations can be long, allowing seamless tannin development before light basket pressing. Malolactic fermentation takes place in French (65%) and American (35%) oak barriques (18% new), the wine left to age on fine lees (fermentation solids) for 17 months and then blended. Some alicante bouschet was blended in for mid-palate juiciness and to enhance the spice elements, with a touch of viognier and grenache added for complexity.