

SHIRAZ CABERNET 2017



BALANCED
EXPRESSIVE
INTENSE



Shiraz and cabernet sauvignon have been blended in Australia since the late 19th century, in a style that uniquely combines the plush and savoury notes of the shiraz with the elegance, length and structure of the cabernet.

With this wine, Cape Mentelle reconnects with Australian wine traditions and blends these two outstanding varieties from the Margaret River region, creating a rich, deeply textured and complex wine.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Cape Mentelle Shiraz Cabernet is a powerful wine revealing beautiful structure and complexity.”

– Frédérique Perrin, Cape Mentelle Technical Director

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TASTING NOTE

APPEARANCE

Deep dark garnet with purple edges.

NOSE

The aromatics are complex and enticing; dark forest berry fruit, black cherry, black currant with orange marmalade and intense smoked charcuterie. Finer nuances of flint and jasmine blossom entwine with leather and tobacco undertones combining with licorice and cardamom notes.

PALATE

The palate is rich and powerful displaying plum, cranberry and ripe black forest berry fruits of mulberry and blackberry overlaying cured charcuterie and smoked peppercorns elements. Oak tones of vanilla, licorice and clove interlace with red earthy notes, hints of black truffle and forest floor. The tannins are silky and round with great volume and length.

FOOD PAIRING

The savoury complexity of this wine matches very well with a rich casserole of root vegetables which could include spring lamb or spiced chickpeas. Alternatively a pepper seasoned ribeye steak with slow roasted new potatoes and grilled corn pairs superbly with it or even a simple dish of slow roasted eggplant and zucchini with smoked paprika can tantalise the tastebuds.

CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for up to 10 years.

BLEND

Shiraz 60%, Cabernet 40%.

ANALYSIS

14.3% alcohol, 5.63 g/l total acidity, 3.64 pH.

WINEMAKING NOTE

VINEYARD

The fruit comes from our Wallcliffe, Trinders and Crossroads vineyards. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. The vines are now fully dry grown and, early in the season, manually thinned and leafed to expose the fruit. Picking decisions are made by taste only; picking is by hand in small batches.

THE SEASON

The preceding winter gave healthy rains, replenishing soil moisture levels which led into a milder spring with higher than average rainfall levels. Flowering in all varieties was delayed by 10 days compared to 2016, with wonderful sunshine giving excellent set (fruitful flowers into berries) and thus great crop potential across all varieties. With a mild summer, punctuated by only a few hot days, veraison (colouring and softening of berries) came three weeks later than 2016 giving one of the latest yet highest quality vintages on record. The later ripening gave excellent tannin and colour development and we picked our first cabernet on April 15th and the first shiraz on April 28th.

WINEMAKING

The fruit is destemmed from 70 to 100% (up to 30% whole cluster inclusion) and lightly crushed to a combination of open and closed fermenters. The ferments proceed with either wild or selected yeasts and operations are decided day by day without recipe to optimize potential and complexity. Post fermentation macerations are long- up to 80 days- before light basket pressing. Malolactic fermentation takes place in French oak barriques (5% new) and the wine is aged on lees (fermentation solids) for 16 months, blended and bottled with minimal filtration and sulfur addition.