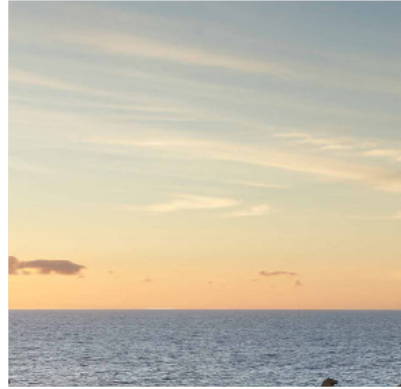
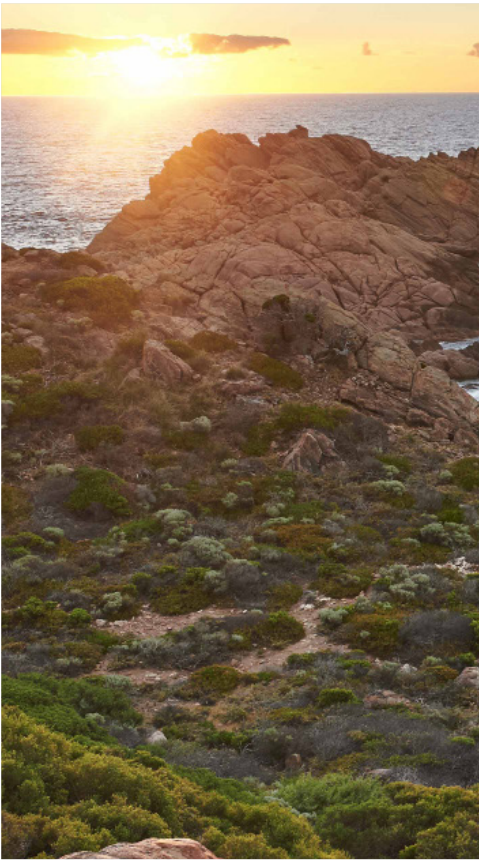
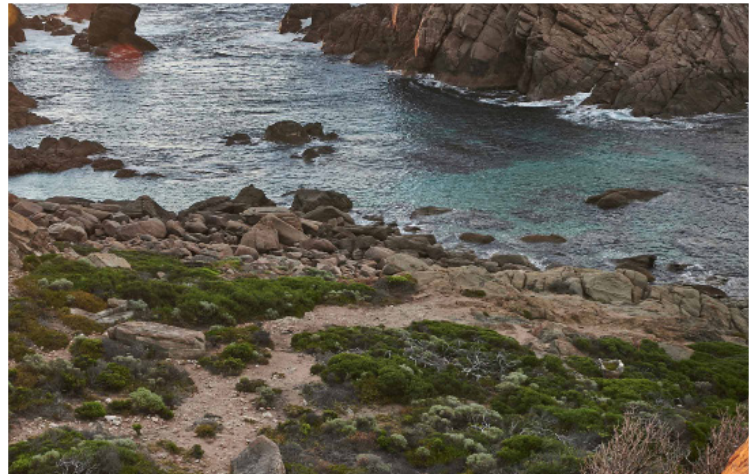


SHIRAZ 2016



**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 this Australian variety.

The fruit is partially 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 2016



TASTING NOTES

Appearance

Deep, dark purple with youthful garnet edges.

Nose

The nose is open and varietal with notes of white and black pepper, spicy cardamom and an elegant whiff of wisteria. Hints of rich candied orange peels, grated coconut, cedar, and cigar box add to the enticing aromas.

Palate

The intense concentration of flavours reflect the aromatics. Bursts of complex black fruits, small, ripe berries and cherries in alcohol are supported by notes of orange marmalade, cinnamon syrup and ripe, chewy tannins. A very textural wine, the finish is long, intrinsically structured with lingering flavours of caramelised oak and fresh crusty brioche.

Food pairing

Opulence and precision makes this wine a perfect match with a platter of jamon de bellota, blue cheese and fig paste. This wine will partner perfectly with a duck in plum sauce, asian greens and wood ear mushrooms. Chicken liver parfait with caramelized figs on crostini.

CONSUMPTION NOTE

Cellaring

Long aging potential, 20 years minimum for this great vintage.

Blend

99% Shiraz, 1% Viognier

Analysis

14.8% alc., 6 g/l total acidity, 3.6 pH

WINEMAKING NOTES

Vineyard

The fruit for this wine was sourced from Cape Mentelle's vineyards in Margaret River, ranging in age from 16 to 44 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 to take advantage of the ocean breezes that flow through the canopy.

Season

Winter provided average rainfall and spring delivered beautiful warm, dry conditions, perfectly setting up vintage 2016. A warm start to summer in January gave good fruit set and crop predictions. An unseasonal single rain event in late January delivered adequate soil moisture for full maturity in red varieties.

Winemaking

The fruit is picked by hand and treated with great care in small batches. Destemming varies from 70% to complete depending on the vineyard selection. "Crushing" is light on the way to a combination of open and closed fermenters. The ferments are carried out with a combination of wild and selected yeasts and operations are decided day by day, without recipe, to optimise potential and complexity. Post fermentation macerations are long, up to 80 days, before light basket pressing. Malolactic fermentations take place in barrel and the wine is kept on lees, unsulphured for several months and sometimes stirred when taste demands it. The final blend for this wine was prepared between September and October 2017. The wine was bottled unfiltered and with only a light polishing filtration and minimal sulphur in late November 2017.