

TRINDERS
CABERNET
MERLOT
2015



BALANCED
ROUND
GENEROUS



Cape Mentelle has developed an international reputation for outstanding bordelaise varietals and blended wines which are perfectly suited to the climate and soils of Margaret River.

This wine captures the depth and structure of cabernet with the dark fruit and plush flavours of merlot which, when blended with small amounts of cabernet franc and petit verdot, create a well-rounded, full and rich style.

**CAPE
MENTELLE**
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Cape Mentelle Cabernet Merlot is a generous and unpretentious wine with plenty of complexity and character”

– Frédérique Perrin, Technical Director

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TASTING NOTES

Appearance

Ruby red.

Nose

Complex compote raspberries, plums and preserved cherries, with notes of fresh tobacco leaves, liquorice, black tea and deep smoky oak.

Palate

Flavours of bright, ripe, dark fruit, fresh plum and juicy cherries are supported by structuring oak that brings notes of cedar, black pepper and cardamom. Savoury spices linger in the smoky, wood-fire finish and invite another sip.

Food pairing

Grilled peppercorn-crust hanger steak, beef carpaccio or chocolate mud cake. This wine will complement any gathering of friends and family and its approachability is sure to please.

CONSUMPTION NOTE

Cellaring

Able to be opened and enjoyed fresh on release, this Cabernet Merlot may also be aged a dozen years or more, in order to develop a rounder, mellow finish.

Blend

Cabernet Sauvignon 71%, Merlot 21%, Cabernet Franc 6%, Shiraz 1%, Petit Verdot 1%

Analysis

14.0% alcohol, 5.6 g/l total acidity, 3.65 pH

WINEMAKING NOTES

Vineyard

A blend of varietals and vineyards from Cape Mentelle's Estate, Chapman Brook and Crossroads vineyards, alongside standout parcels from selected growers. The majority of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil.

Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to year's end. 2015 brought the driest January on record, on par with 2008, and concluded with some hot days in the mid-thirties during the last week of January. The nights remained cool through summer, especially favoring delicate floral and red fruit flavours. The red harvest was challenging due to sporadic April rains, but patience was rewarded as the fruit dried beautifully to show expressive varietal characters.

Winemaking

After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 45 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 barrel following pressing for malolactic fermentation. Regular racking over a 14-month period ensured the individual wines were at their best prior to blending. The wines were matured in selected oak barrels, of which 5% were new.