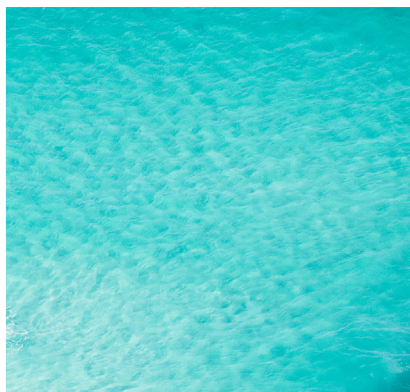
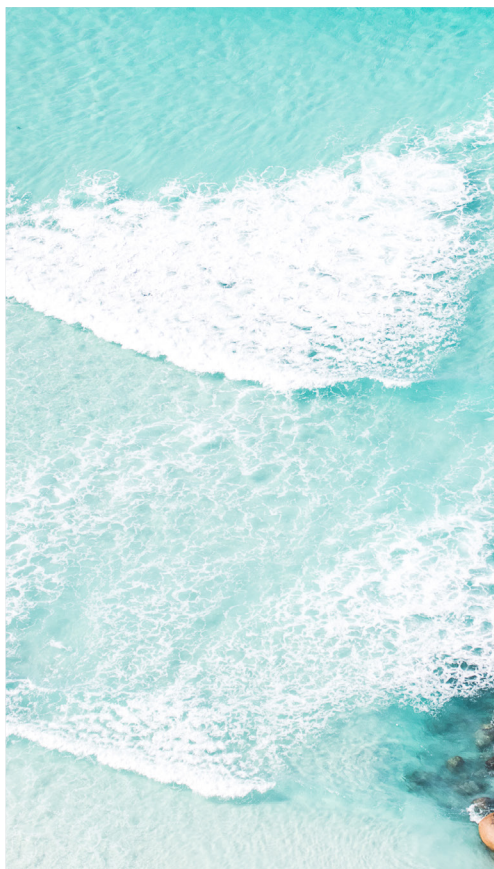
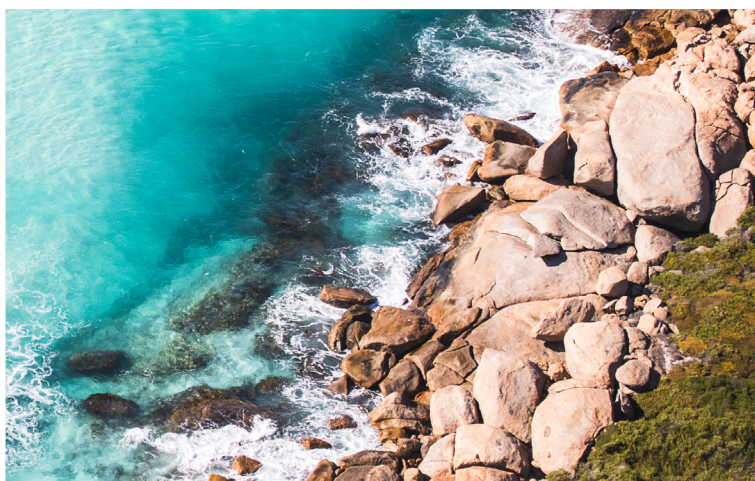


VIOGNIER

2018



INTENSE
SENSUAL
UNCTUOUS



Originating from a tiny pocket in France's central southeast, Viognier has spread throughout the world but appears rarely, almost discreetly. Capturing the imagination with perfumed aromatics of white flowers and ripe orchard stone fruits, its richness and mouth coating viscosity lingers both on the mind and the palate.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Viognier is ethereal and intoxicating with its white blossom and stone fruit aromatics, all delivered on a creamy rich platter of spicy juiciness.”

– Ben Cane, Cape Mentelle Winemaker

VIOGNIER 2018



TASTING NOTE

APPEARANCE

Golden hay with a hint of fresh green on the edges.

NOSE

This youthful wine is powerful and complex displaying ripe stone fruit characters of apricot and yellow peach, lifted wet slate and intoxicating lemon blossom and dried coconut nuances. There are intriguing lemon cream subtleties with hints of fresh tobacco and lemongrass that play in the background.

PALATE

The palate is round, rich and delicious, displaying ripe red apple, lemon curd tart with buttery, biscuity notes that bring a warmth and generosity. The textural weight has a soft grip supporting nuances of toasted nuts, frangipane with a chalky minerality that gives a grapefruit lift on the long unctuous finish.

FOOD PAIRING

The winemakers recommend pairing the richness and power of this wine with a lime/cayenne pepper infused ceviche of king fish and pickled ginger, the tension and freshness illustrating the detail in the wine. A Caprese salad, with fresh tomato, burrata and basil will bring acid and a herbal element to the wine, whilst a spinach and feta filled Spanokopita gives a great savoury counterbalance to the ripe and rich characters.



CONSUMPTION NOTE

CELLARING

While this wine presents beautifully now it has the potential to age up to 10 years.

BLEND

100% Viognier

ANALYSIS

15% alcohol, 6.28 g/l total acidity, 3.23 pH

Suitable for vegetarians.



WINEMAKING NOTE

VINEYARD

This is a unique wine and our first bottling of this variety in many years; it's a rarity within Margaret River and an unusual and beguiling offering. Sourced from a meticulously farmed twenty year old site located in a cold pocket in the northern reaches of the Margaret River peninsula, this is farmed with immense detail completely by hand. The well drained sandy soils and vertically shoot positioned canopy, paired with the cool nights of this continental microclimate, produce heady floral aromatics and a mineral bead of acidity.

SEASON

Heavy winter rains recharged soil moisture levels and led into a calm, settled period for fruit set (flowers developing into berries) to give moderate crop levels. The season was warm in November and December progressing growth but developed into a cooler ripening period from January through March allowing enhanced flavour and physiological development. The abundance of Marri tree blossom kept the birds occupied, allowing the grapes to ripen in perfect health and fully balanced maturity with no disease pressure giving wonderful skin aromatics.

WINEMAKING

The fruit was 100% hand-picked to ensure it arrives in pristine condition. It was hand sorted in the vineyard and gently loaded into the press for whole-bunch pressing, the juice going to barrels, with some solids remaining in two seasoned Burgundian barriques. Wild fermentation was allowed to proceed, creating weight from lees contact and preserving the aromatic density. It was bottled with minimal fining, no cold stabilisation and filtration after 15 months aging in barrel on lees.