
CAPE MENTELLE

ZINFANDEL

2013



INTRODUCED TO THE ESTATE VINEYARD FROM CALIFORNIA IN 1974, ZINFANDEL IS A PARTICULARLY DEMANDING VARIETY TO MANAGE BOTH IN THE VINEYARD AND THE WINERY. THE RESULTING UNIQUE AND HEDONISTICALLY RICH WINE MAKES ALL THE HARD WORK WORTHWHILE AND AS SUCH THE CAPE MENTELLE ZINFANDEL HAS DEVELOPED SOMETHING OF A 'CULT' FOLLOWING FOR LOVERS OF SUCH A STYLE.

TASTING NOTE

APPEARANCE:

Vibrant mulberry

NOSE:

Red currants and raspberries, well-framed by black pepper, sweet dark caramel and oak reminding of smouldering Hickory ashes.

PALATE:

Crunchy red cherries and an enticing blend of Asian all-spice, red liquorice and star anise, developing into warm mocha notes carried by fine grain savoury tannins and graphite notes characteristic of our Wallcliffe vineyard.

FOOD PAIRING:

Slow-roasted Cajun spare ribs, pulled pork sliders, pepper-crusted prime ribs, or Oaxaca cheese stuffed poblano peppers with smoked beans.

CELLARING:

10 years

BLEND:

95% Zinfandel, 5% Shiraz

TECHNICAL NOTE

VINEYARD:

Cape Mentelle's Zinfandel was planted in 1974 on a ridge of free draining lateritic gravel on an east west row orientation to minimise the effects of strong westerly sea breezes. Traditionally planted to low density bush vines this vineyard requires fastidious attention to detail to ensure only the best quality fruit is produced.

THE SEASON:

A wet winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February when the whites were all harvested in perfect conditions over the following four weeks. A great vintage for Margaret River!

WINEMAKING

week of March. After destemming and individual berry sorting, the must was allowed to soak at cool temperatures for several days prior to fermentation. The wine steadily fermented to dryness prior to basket pressing directly to large oak vats and barriques for malolactic fermentation and maturation. We used 25% new French oak barrels for a total of 16 months. The wine was bottled in October 2014.

ANALYSIS:

14.5% alcohol, 5.8g/l total acidity, 3.53 pH.

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MARGARET RIVER
