

ZINFANDEL 2015



**BOLD
VIBRANT
GENEROUS**



Presumed to have originated in the Balkans, Zinfandel was introduced to the Estate vineyard from California in 1974.

Zinfandel is a particularly demanding variety to manage in the vineyard where it is unruly and prone to catching diseases.

The rewards are reaped in the cellar, where we honour its Northern American heritage with traditional long maceration techniques and spicy oak to produce this uniquely rich and generous wine: a favourite of Cape Mentelle followers for years.

CAPE MENTELLE

MARGARET RIVER

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“Zinfandel is a unique wine from the 36 year-old, low-yielding bush vines of our original Estate Vineyard. It is Australia’s leading example of this bold and generous variety.”

– Frédérique Perrin, Technical Director

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TASTING NOTES

Appearance

Deep, dark and youthful garnet.

Nose

Intense and complex, the nose starts with notes of fresh shiitake and sous-bois, then develops into a whirl of sweet and savoury spices - cloves, nutmeg, cardamom, vanilla - that rests on a solid base of jammy red fruits. Once the nose opens, smoky oak and cigar box notes mix with animal, meaty aromas that invite the first sip.

Palate

The texture is immediately rich with intense and bright, ripe, red fruit flavours. The whole palate is opulent while balanced: big and rich with smooth long tannins that feel silky and chocolatey. The finish draws on long notes of coffee and spiced panacotta.

Food pairing

Serious barbecues, especially Argentinian style asados. This wine is not afraid of spices and rubs: pair with hard cheeses and charcuterie boards, beef prime ribs and artisanal grilled sausages. The 2015 Zinfandel will also pair well with molten chocolate lava cake and orange blossom honey sauce.

CONSUMPTION NOTE

Cellaring

This wine is young: consider cellaring for 1 to 5 years for full enjoyment.

Potential ageing 10 years

Blend

92% Zinfandel, 8% Shiraz

Analysis

14.5% alcohol, 5.8 g/l total acidity, 3.63 pH

WINEMAKING NOTES

Vineyard

The fruit is sourced from a single block of 1974 elongated bush vine, planted at the edge of the Estate property. All operations are conducted manually and this very fussy variety requires enormous care throughout the season although it remains one of the team’s favourite unruly children.

The Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to the year end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid 30s during the last week. The nights remained cool through summer, favouring delicate floral and red fruit flavours especially. The red harvest was difficult due to some sporadic rains but patience was rewarded as the fruit dried beautifully to some very expressive varietal characters.

Winemaking

The Zinfandel was handpicked mid-March. After destemming, the must was allowed to soak at cool temperatures for several days, prior to fermentation to naturally rehydrate the raisins - so typical of this variety. The wine steadily fermented to dryness, prior to basket pressing directly to oak barriques for malolactic fermentation and maturation. We used about 50% new oak with a combination of origins (French, American and Hungarian) to highlight the multiple facets and origins of this variety, for a total of 18 months.