

# ZINFANDEL 2018



BOLD  
VIBRANT  
GENEROUS



A grape variety our founder, David Hohnen, fell in love with whilst studying in the US in the early 70's. He brought his new discovery home to be planted in 1974 on the Wallcliffe Estate Vineyard. This fickle variety demands great attention viticulturally, requiring a high bush vine trellis with plenty of space and air for the large compact bunches. It has become a cult classic for us, making a powerful yet fresh version of this ancient variety, enticing its followers each year to return and enjoy.

CAPE  
MENTELLE  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“Zinfandel is a rare gem in the vinous community of Australia; tough to grow needing gentle guidance in the cellar but beguiles with power and spice like nothing else. A true cult classic since 1974!”

– Ben Cane, Winemaker

## ZINFANDEL 2018



### TASTING NOTE

#### APPEARANCE

Deep, bright magenta with dark plum edges.

#### NOSE

The aromatics are bright and complex with dark chocolate covered black cherry, toasted coconut, black forest berries and fig. The nose unfurls to reveal hints of sea salt, spearmint, cayenne and cardamom overlaying intricacies of dried pot-pourri and rich Christmas cake.

#### PALATE

The palate bursts forth with ripe juicy black fruits of cherry and plum, with streaks of raspberry coulis entwined with fresh tobacco and mocha notes. The tannins fan out framing the fruit with good integration carrying mid palate sweetness through to a long, fine, yet firm finish. The subtle smoke and toast of the oak give a dark forest floor character.

#### FOOD PAIRING

We suggest matching this wine with grilled, thick cut lamb chops and rosemary smashed potatoes, or a fresh homemade spaghetti topped with either slow cooked bolognese ragu with veal and pork meatballs, or, with slow cooked eggplant, olives and capers. Another wonderful pairing is with a gluten-free chocolate cake made with 70% cocoa drizzled with a dark berry coulis, or a simple bowl of wild forest berry fruits of mulberries and blackberries topped with triple cream and a sprinkle of sea salt.

### CONSUMPTION NOTE

#### CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 10-25 years and beyond.

#### BLEND

Zinfandel 91%, Shiraz 9%.

#### ANALYSIS

15.5% alcohol, 6.41 g/l total acidity, 3.45 pH.

### WINEMAKING NOTE

#### VINEYARD

The fruit for this wine is sourced from our original block of bush vines, planted in 1974 at the western edge of the Wallcliffe Vineyard, together with a small parcel planted by our founders close by. Trellising is a hybrid bush vine with training wires and all operations are conducted manually throughout the season as this fussy variety requires enormous care, although it remains one of the team's favourite 'unruly children'. We conducted extensive shoot thinning plus removed the shoulders of the bunches to enable disease-free perfect ripening.

#### SEASON

Heavy winter rains recharged soil moisture levels and led into a calm settled period for fruit set to give moderate crop levels. The season was warm in November progressing growth but developed into a cooler ripening period from January through March allowing enhanced flavour and physiological (tannin) development. The huge Marri tree blossom kept the birds occupied allowing the grapes to ripen in perfect health and full balanced maturity.

#### WINEMAKING

After destemming and a very light crush, the must was allowed to soak at cool temperatures for several days prior to fermentation to naturally rehydrate the raisins - so typical for this variety. The wine steadily fermented to dryness prior to basket pressing directly to oak barriques for malolactic fermentation and maturation. We used around 50% new oak with a combination of origins (French (50%), American (25%) and Hungarian (25%)) and blended in a touch of Shiraz to accentuate spice and complexity, with a total of 20 months ageing.