

# CABERNET MERLOT 'TRINDERS' 2016



BALANCED  
ROUNDED  
GENEROUS



The Trinders Vineyard was established in 1988 named after a local nearby school, the first in the Margaret River region. Cape Mentelle has developed an international reputation for these varieties that are perfectly suited to the climate and soils of Margaret River.

This blend seeks to capture the depth and structure of Cabernet with the dark fruit and plush flavors of Merlot; small minor amounts of Petit Verdot and Cabernet Franc complement the blend for a well-rounded, rich style with exquisite balance.

CAPE  
MENTELLE

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MARGARET RIVER

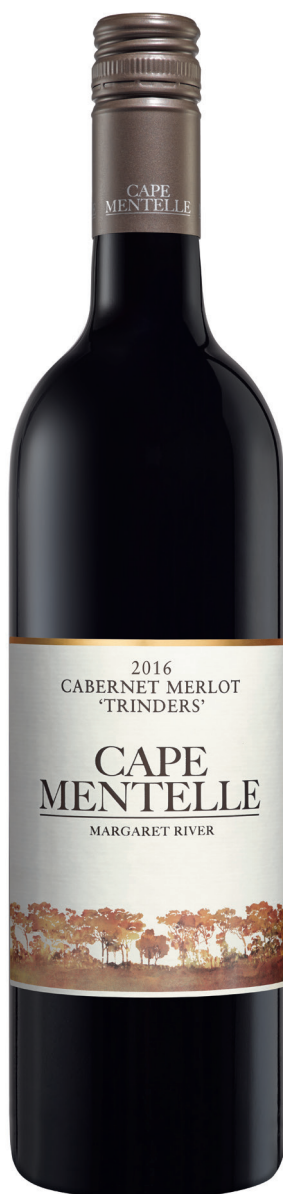
# CAPE MENTELLE

MARGARET RIVER

“Cabernet Merlot is a wine for unwinding. Generous and unpretentious with enough complexity and character to keep you interested.”

– Frédérique Perrin, Cape Mentelle Technical Director

## CABERNET MERLOT ‘TRINDERS’ 2016



### TASTING NOTE

#### Appearance

Deep red garnet.

#### Nose

The nose opens with classic varietal aromas of red berry compote, dark plums, and liqueur cherries with hints of herbs and fresh tobacco leaves. Hints of caramelised oak and cedar overlay the rich fruit characters.

#### Palate

The palate is elegant with flavours of sweet cherries and blackberries. Silky but structured; there are hints of cracked peppercorn, licorice, vanilla and light smoke from the oak with a Black Forest cake finish.

#### Food pairing

This Cabernet Merlot pairs well with a flame-grilled porterhouse steak and spicy mustard or a simple eggplant ragout over fresh pasta.

### CONSUMPTION NOTE

#### Cellaring

Up to 12 years.

#### Blend

58% Cabernet Sauvignon, 27% Merlot, 13% Shiraz, 2% Cabernet Franc.

#### Analysis

14.5% alc., 6g/l total acidity, 3.63pH.

### WINEMAKING NOTE

#### Vineyard

Sourced from Cape Mentelle's Trinders, Chapman Brook and Crossroads vineyards alongside standout parcels from selected growers. This wine captures the complexity of this traditional blend of cabernet sauvignon and merlot. The vineyards are planted mostly with original selections, VSP (vertical shoot positioned) trained and pruned in a combination of double canes and permanent cordons, depending on the sites and orientation.

#### The Season

The preceding winter of 2015 provided average rainfall with spring delivering beautiful, warm, dry conditions, setting up vintage 2016 nicely. A warm start to summer in January gave good fruit set and even crop predictions. An unseasonal single rain event in late January provided adequate soil moisture for full maturity in the red varieties.

#### Winemaking

The picking was decided by tasting on site and the fruit was harvested in small batches in the coolest hours of the morning. At the crush pad, the fruit was destemmed, chilled and cold soaked for a few days in closed top stainless fermenters of small and medium sizes followed by a long ferment on skins for to 90 days. Basket presses were exclusively used for pressing of the must and malo-lactic fermentation takes place in barrel of which 5% are new. The wine ages in barrels for 16 to 18 months depending on the batches before being blended and bottled after a nominal filtration. Bottles are aged a further 10 months in our cellars before release.