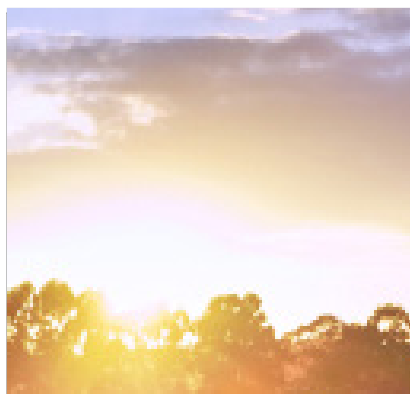
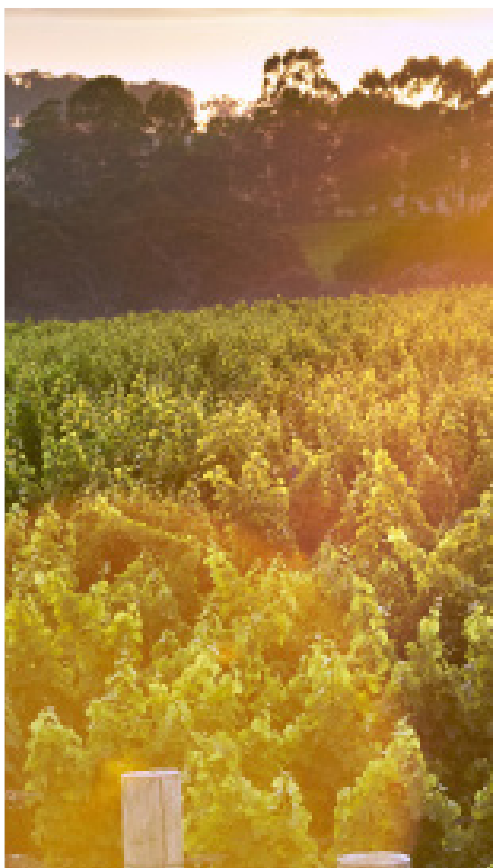
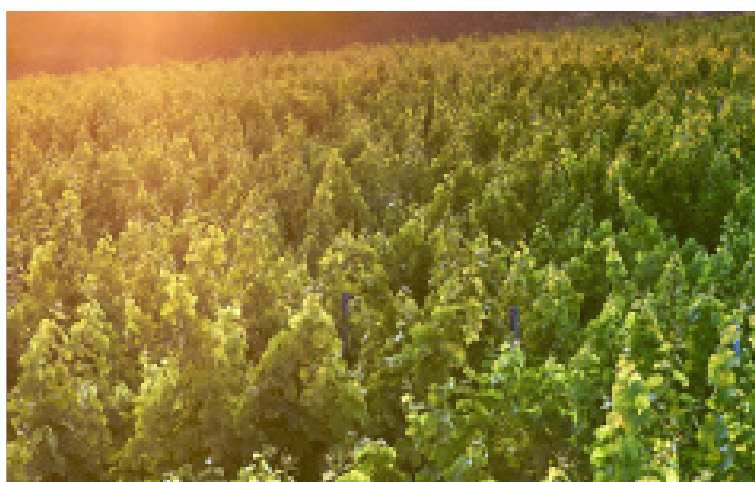


# TRINDERS CABERNET MERLOT 2016



BALANCED  
ROUNDED  
GENEROUS



The Cabernet Merlot blend takes inspiration from the classic red wines of Bordeaux. 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, full and rich style with balance.

# CAPE MENTELLE

MARGARET RIVER

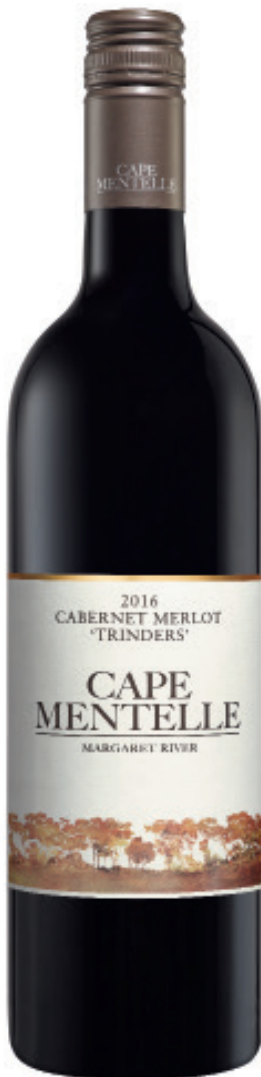
# CAPE MENTELLE

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

## TRINDERS CABERNET MERLOT 2016



### TASTING NOTE

#### Appearance

Young deep garnet red.

#### Nose

The nose opens with classic varietal aromas of red berry compote, dark plums, and cherries in alcohol with hints of herbs and fresh tobacco leaves. All come to play with notes of caramelised oak and cedar.

#### Palate

Elegant, with aromas of sweet cherries and blackberries. Silky but structured with hints of cracked peppercorn, licorice, vanilla and light smoke from the oak with a Black Forest cake finish.

#### Food pairing

This Cabernet Merlot will pair well with a flame-grilled porterhouse steak with spicy mustard or just 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

A blend of varieties and vineyards from Cape Mentelle's Estate, 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 trained and pruned in a combination of double canes and permanent cordons, depending on the sites and orientation.

#### The Season

Winter provided average rainfall and spring delivered beautiful warm, dry conditions, perfectly setting up vintage 2016. A warm start to summer in January gave good fruit set and crop predictions. An unseasonal single rain event in late January delivered adequate soil moisture for full maturity in the red varieties.

#### Winemaking

Picking is decided by tasting on site and the fruit is harvested in small batches in the coolest hours of the morning. At the crush pad, the fruit is quickly destemmed, chilled and cold soaked for a few days in closed top stainless fermenters of small and medium size. Basket presses are exclusively used and malo-lactic fermentations take place in barrel of which 5% are new. The wine ages in barrels 16 to 18 months depending on the batches before being blended and bottled after a nominal filtration. Bottles were aged a further 10 months in our cellars before the first release.