

CABERNET MERLOT 2004

THE TRINDERS BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES OF BORDEAUX. CAPE MENTELLE HAS DEVELOPED AN INTERNATIONAL REPUTATION FOR LONG LIVED CABERNET AND THIS BLEND SEEKS TO CAPTURE ALL THE QUALITIES OF THIS VARIETY AND CREATE A WELL ROUNDED, EARLIER DRINKING STYLE WITH THE ADDITION OF MERLOT AND A LITTLE CABERNET FRANC.

APPEARANCE	Deep crimson.
NOSE	The nose displays characteristic redcurrant and tobacco aromas laced with plum, vanilla, nutmeg and cloves.
PALATE	The palate is medium to full-bodied. It opens with dark plums, cherries and redcurrants developing into sweet paprika and dark chocolate. The fine-grained, slatey tannins frame a well integrated and balanced palate with excellent length and persistence.
VINTAGE AND VINEYARD	<p>2004 was a fantastic vintage with the reds being the most opulent since the revered 2001 vintage. A cold winter was followed by a mild spring, free of the storms occasionally endured in the south west. The growing season was dry from mid-November through to mid-April. Judicious irrigation maintained vine health allowing a long, slow ripening season with most varieties harvested up to seven days later than usual. The rains held off throughout March and April to allow a smooth, problem free harvest.</p> <p>Cabernet sauvignon and merlot are primarily sourced from the Estate's Trinders Vineyard and three long-term growers within the Margaret River region. Small amounts of cabernet and merlot have also been introduced from our Foxcliffe Vineyard and Chapman Brook Vineyard, located to the south. The soils in the majority of these vineyards are comprised of laterite gravel loam over sandy clay sub-soil.</p>
WINEMAKING TECHNIQUE	<p>Merlot was picked in the short period between March 20 and April 3. Cabernet ripened over a more extended period with the first batch harvested from Trinders Vineyard on March 23, and the last on April 16. The ideal, even ripening conditions of the vintage saw the fruit delivered to the winery fully flavour and tannin ripe, whilst retaining good levels of natural acidity. Light crushing was followed by fermentation, during which regular pumping over for colour, flavour and tannin extraction occurred. The wine was then gently basket pressed to stainless steel tanks where it underwent malolactic fermentation, before being racked to 50:50 French and American oak barrels (35% new) for 15 months. The final blend is 54% cabernet sauvignon and 36% merlot with cabernet franc, malbec and petit verdot making up the remainder.</p>
CLOSURE	Domestic-screwcap Export-cork/screwcap

CABERNET MERLOT 2004 - Technical Notes

TASTING NOTE	<p>The 2004 vintage produced an excellent example of Cape Mentelle's interpretation of this classic Bordeaux blend. Deep crimson in colour, the nose displays characteristic redcurrant and tobacco aromas combined with plum, vanilla, nutmeg and cloves. The palate is medium to full bodied, it opens with dark plums, cherries and redcurrants developing into sweet paprika and dark chocolate. The fine-grained, slatey tannins frame a well integrated and balanced palate with excellent length and persistence.</p>
VINEYARD	<p>Cabernet sauvignon and merlot are primarily sourced from the Estate's Trinders Vineyard and three long-term growers within the Margaret River region. The soils in the majority of these vineyards are comprised of laterite gravel loam over sandy clay sub-soil. The Trinders Vineyard vines are planted at 2200 vines/hectare and trained on 1.5m vertical trellises for cane pruning. Small amounts of cabernet and merlot have also been introduced from our Foxcliffe Vineyard and Chapman Brook Vineyard, located to the south.</p>
THE SEASON	<p>2004 was a fantastic vintage with the reds being the most opulent since the revered 2001 vintage. A cold but calm winter was followed by a pleasantly mild spring free of the storms occasionally endured in the south west. The growing season was dry from mid-November through to mid-April with only 80mm of rain falling during this period. The lack of rain was the most significant characteristic of the vintage and when combined with the mild temperatures it augured well for the grapes' development. Irrigation was a saviour this year and its judicious use allowed the vines to maintain sufficient health to ripen the fruit. Ripening was slow with most varieties harvested up to seven days later than normal. The rains held off throughout March and April to allow a smooth, problem free harvest.</p>
HARVEST	<p>The Trinders blend is comprised of 31 parcels of fruit from twelve different vineyards. Merlot was picked in the short period between March 20 and April 3. Cabernet ripened over a more extended period with the first batch harvested from Trinders Vineyard, on March 23, and the last from the cooler climate of the Warner Glen Vineyard on April 16. The ideal even ripening conditions of the vintage saw the fruit delivered to the winery fully flavour ripe, whilst retaining good levels of natural acidity.</p>
VINIFICATION	<p>Light crushing is followed by a warm (28 - 30°C) fermentation before cooling down to 25°C for the completion of fermentation. Regular pumping over for colour, flavour and tannin extraction occurs during the vigorous phase of ferment, tapering off towards the end. The degree of tannin extraction is determined by taste to achieve the desired structure and mouthfeel. Batches are treated individually with skin contact ranging from 11 to 28 days. Each batch is given a light pressing in our basket press; the harder pressings are separated. Once dry, the wine is inoculated for malolactic fermentation which occurs in stainless steel tanks, after which the wine is racked to 50:50 French and American oak barrels (35% new) for 15 months. This vintage's blend for the Cabernet Merlot is 54% Cabernet Sauvignon and 36% Merlot, Malbec, Petit Verdot and Cabernet Franc making up the remainder. The wine was blended, filtered and bottled in November 2005.</p> <p>Analysis: 14.5% alcohol; 6.6g/l acidity; pH 3.45</p> <p>Closure: Cork/Screwcap</p>