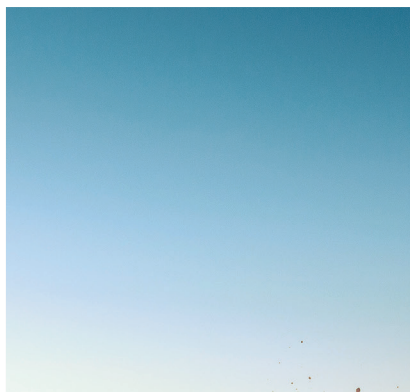


SHIRAZ

2017



BOLD
GENEROUS
EXPRESSIVE



Cape Mentelle Shiraz takes inspiration from the most traditional techniques in order to highlight our ideal temperate, maritime climate for this classic Australian variety. The fruit is partially destemmed, berry sorted, cold soaked and traditionally fermented. Maturation in small barriques is aimed at retaining the refined fruit and floral characters of the variety along with the more savoury, spicy elements derived from our vineyards in Margaret River.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Shiraz in Margaret River is something special to behold; displaying the rich, dark forest fruit this varietal is famous for, its framed in a seamless, savoury and elegant package with a sensual comeliness unique to the area.”

– Frédérique Perrin, Cape Mentelle Technical Director

SHIRAZ 2017



TASTING NOTE

APPEARANCE

Deep dark magenta with garnet edges.

NOSE

The aromatics are floral and spicy; wild black cherry, violets and lavender with orange marmalade and intense smoked peppercorns. Finer nuances of cardamom and cocoa nib entwine with leather and oriental spices with undertones of briar and savoury licorice notes.

PALATE

The palate is rich and juicy displaying satsuma plum and ripe black forest berry fruits of mulberry and blackberry overlaying cured charcuterie and smoked pink peppercorn. Oak notes of cinnamon and nutmeg, licorice and clove interlace with red mineral earthy notes, hints of orange peel and cedar bark. The tannins are chewy, yet silky with great texture and detail.

FOOD PAIRING

The savoury complexity of this wine matches very well with a vegetable laden lasagne of smoked eggplant, chili feta, grilled zucchini and red capsicum. A simple grilled veal chop on the bone, or venison fillet served with truffle garlic mash, slow roasted fennel and honeyed carrots enhances the spicy and savoury elements of this shiraz exquisitely.



CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for more than 10 years.

BLEND

Shiraz 95%, Grenache 3%, Viognier 2%.

ANALYSIS

14.3% alcohol, 5.63 g/l total acidity, 3.64 pH.



WINEMAKING NOTE

VINEYARD

The fruit comes from our Wallcliffe, Trinders and Crossroads vineyards. The typical soils of these vineyards are geologically ancient, free draining red sandy loams with a high percentage of lateritic gravel. The vines are now fully dry grown and, early in the season, manually thinned and leafed to expose the fruit. Picking decisions are made by taste only; picking is by hand in small batches.

THE SEASON

The preceding winter gave healthy rains, replenishing soil moisture levels which led into a milder spring with higher than average rainfall amounts. Flowering in all varieties was delayed by 10 days compared to 2016, with wonderful sunshine giving excellent set (fruitful flowers into berries) and thus great crop potential across all varieties. With a mild summer, punctuated by only a few hot days, veraison (colouring and softening of berries) came three weeks later than 2016 giving one of the latest yet highest quality vintages on record, delivering refined and complete tannin structure with complex fruit characters.

WINEMAKING

The fruit is destemmed from 70 to 100% (up to 30% whole cluster inclusion) and lightly crushed to a combination of open and closed fermenters. The ferments proceed with wild yeasts, some with viognier cofermenting to add aromatic lift and deepen colours. Post fermentation macerations are long- up to 80 days- before light basket pressing. Malolactic fermentation takes place in French (80%) and American (20%) oak barriques (20% new) and the wine is aged on lees (fermentation solids) for 16 months and then blended. Some grenache was blended in for mid palate juiciness and to enhance the spice elements.