

CAPE MENTELLE

MARGARET RIVER

“An exceptional parcel of cabernet franc that demanded its own exclusive bottling.”

– Frédérique Perrin, Cape Mentelle Technical Director

WALLCLIFFE CABERNET FRANC 2016

TASTING NOTE

Appearance

Very dark, deep garnet with a ranslucent rim.

Nose

The aromas open with a cavalcade of red cherries supported by spicy oak bringing hints of clove, toffee, cinnamon, nutmeg and toasted brioche, followed by beautiful floral notes.

Palate

Round and inviting from the start of the first mouthful, the fruit is ripe but the acidity is fresh with clean berry fruit. The wine shows a voluminous mid-palate although the overall feeling is mid-bodied. Supported by seriously long tannins and fine notes of cigar box, salted toffee, vanilla and that unmistakable floral that interlace with the dark cherry characters.

Food pairing

To accompany the delicacy of the wine, we recommend an Asian-inspired pork or plum-sauce or eye fillet beef with kombu dashi broth or sweet potato mousse with fresh sauteed oyster mushrooms.

CONSUMPTION NOTE

Cellaring

10-25 years

Blend

99% cabernet franc, 1% cabernet sauvignon

Analysis

14% alcohol, 6 g/l total acidity, 3.59pH

WINEMAKING NOTE

Vineyard

This cabernet franc originates exclusively from our Estate vineyard sites first planted on the Wallcliffe Vineyard side in 1970 and then on the Trinders side just a few hundred metres away from the original rows in 1988. Both blocks are planted in an east-west orientation. The vineyard is managed in a similar way to our cabernet sauvignon, with two short canes trained as perfect VSP. Manual shoot-thinning and leaf plucking is extensive, starting very early in the season to open up and prepare the clusters for summer conditions, as the vines are fully dry-grown.

The Season

In 2016, our cabernet franc block was exceptional. 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

Vineyard sorting and harvesting was carried out exclusively by hand, with fruit gathered into small crates holding 6.5kg early in the morning of the 11th of March. The fruit was fully destemmed and lightly crushed minutes later at the winery, less than 400m from these vines. A cold soak followed for 3 days held at 10°C. The maceration was extended post fermentation to reach a total of 35 days on skins. Skins were then basket pressed straight into 100% French oak barrels (40% new) for malolactic fermentation. The wine was left to age in the same barrels for 18 months before being bottled, unfinned and unfiltered in late December 2017.

