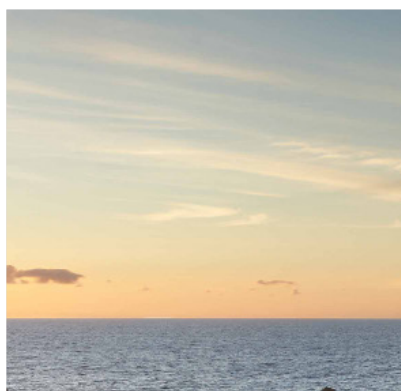
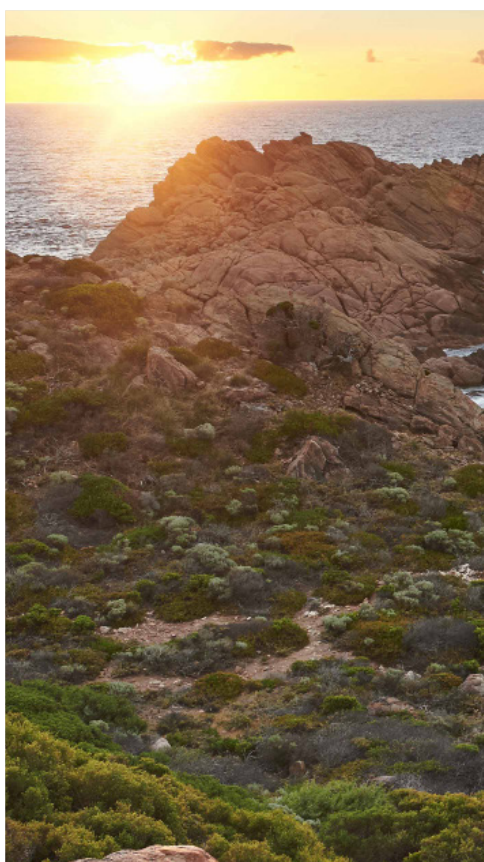
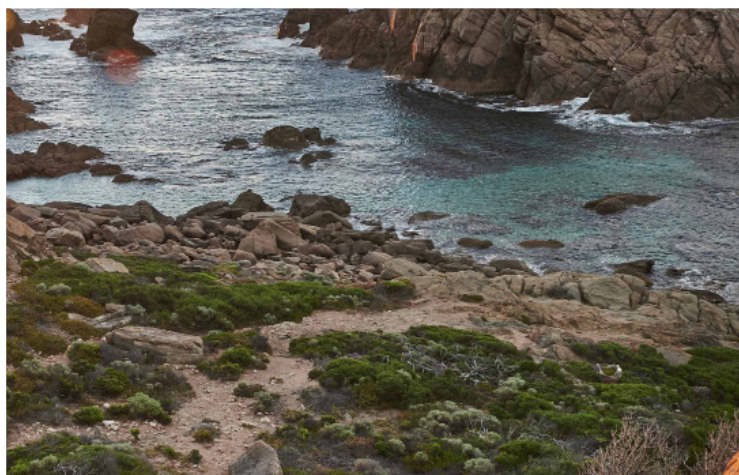


WALLCLIFFE MERLOT & PETIT VERDOT 2015



AUDACIOUS
UNEXPECTED
ADVENTUROUS



The Cape Mentelle Wallcliffe red wines showcase our exceptional terroir's synergy with the classic grape varieties.

The result is a celebration of each vintage conditions and presents the best and most original wine our vineyards produce in a particular year.

Explore our diverse and surprising Margaret River terroir with the best varieties blend each season!

CAPE MENTELLE

MARGARET RIVER

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MARGARET RIVER

“Wallcliffe Merlot Petit Verdot reinvents a classic, with a Margaret River twist.”

– Frédérique Perrin, Technical Director

WALLCLIFFE MERLOT & PETIT VERDOT 2015



TASTING NOTES

Appearance

Dark garnet.

Nose

Following a whiff of heady violet flower essence, the nose is immediately savoury and spicy with notes of cracked peppercorn, leather, black tea leaves, juniper and goji berries.

Palate

The fruit is deep and dark in character. Blackberry and plum characters lead the way to intense dark toasted spices, freshly roasted coffee and tobacco leaf notes. The precision of the wine is revealed in the long caramelised oak finish, displaying round but voluminous tannins.

Food pairing

Smoked beef brisket with porcini mushroom, cassoulet of duck confit, pork belly and Tarbais beans.

CONSUMPTION NOTE

Cellaring

Ready for enjoyment in its youth, this wine will continue to develop complexity and roundness over many years. 10+ years recommended.

Blend

Merlot 63%, Petit Verdot 33%, Shiraz 4%

Analysis

13.5% alcohol, 5.5 g/l total acidity, 3.68 pH

WINEMAKING NOTES

Vineyard

Sourced from our long-established Estate vineyards in Margaret River. This site exhibits the classic gravelly lateritic soils that drain to the west with the microclimate strongly influenced by the Indian ocean only 5km away. These vineyards are manually cane-pruned and the individual vines are treated meticulously throughout the season. The grapes are hand-harvested into small crates with a capacity of only 6.5kg, allowing each section and bunch to be handled with all the particular care they deserve.

Season

After a sunny and mild September 2014, Margaret River experienced a cool spring all the way to year's end. 2015 brought the driest January on record, on par with 2008 and concluded with some hot days in the mid-thirties during the last week of January. The nights remained cool through summer, especially favouring delicate floral and red fruit characters. The red harvest was challenging due to sporadic rain but patience was rewarded as the fruit dried beautifully to show expressive varietal characters.

Winemaking

After destemming, individual berry sorting and light crushing, the two individual vineyard batches were fermented and soaked on skins for approximately 45 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed. The two parcels were then racked to oak (50% new) for malolactic fermentation and matured in those barrels for 18-20 months.