

'TRINDERS'
SHIRAZ
CABERNET
2018



BALANCED
EXPRESSIVE
INTENSE



Shiraz and cabernet sauvignon have been blended in Australia since the late 19th century, in a style that uniquely combines the plush and savoury notes of shiraz with the elegance, length and structure of cabernet. With this wine, Cape Mentelle reconnects with Australian wine traditions and blends these two outstanding varieties from the Margaret River region, creating a rich, deeply textured and complex wine.

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“Cape Mentelle ‘Trinders’ Shiraz Cabernet is a powerful wine revealing beautiful structure and complexity.”

– Ben Cane, Cape Mentelle Winemaker

‘TRINDERS’ SHIRAZ CABERNET 2018



TASTING NOTE

APPEARANCE

Deep dark cherry with intense red edges.

NOSE

The aromatics are nuanced and complex; dark black forest berry fruit, sweet paprika and toasted cinnamon overlay intense smoked charcuterie. Finer nuances of cocoa powder, umami and roasted lamb entwine with leather and tobacco undertones combining with sage and spearmint notes.

PALATE

The palate is rich and powerful displaying plum, cranberry and ripe black forest berry fruits of boysenberry and blackcurrant overlaying cured charcuterie and roasted coffee bean. Oak tones of vanilla pod, roasted walnut and mocha interlace with toffee and molasses notes. The tannins are elegant and round with great volume.

FOOD PAIRING

The savoury complexity of this wine matches with provencale herbs, thus pairing superbly with roasted spring lamb dressed with rosemary, accompanied with baked pumpkin. A richly spiced tofu and vegetable curry served with buttery roti bread complements the dark spice and earth tones of this wine.

CONSUMPTION NOTE

CELLARING

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

BLEND

Shiraz 55%, Cabernet 40%, Merlot 3%, Zinfandel 2%.

ANALYSIS

14.8% alcohol, 5.70 g/l total acidity, 3.71 pH.

WINEMAKING NOTE

VINEYARD

The fruit comes from our Wallcliffe (48 years old), Trinders (30 years old) and Crossroads (15 years old) vineyards. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. Meticulously careful hand work on the canopy ensured perfect exposition for the fruit, which in 2018, allowed ultra-fine tannin development, at modest ripeness levels with beautifully balanced acids.

THE SEASON

Replenishing winter rains recharged our vineyard sites leading into calm weather for fruit set that gave well balanced crops on the vines. Mild in nature, 2018 was warmer than 2017 allowing fruit to ripen earlier and very evenly with very low disease pressure, and due to a healthy Marri tree blossoming event, very little bird pressure. An Indian summer, with no heat spike events, allowed for ideal physiological development conditions and the potential for a classic vintage.

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 top fermenters. The ferments proceed with either wild or selected yeasts and operations are decided day by day without recipe to optimize potential and complexity. Post fermentation macerations can be long allowing seamless tannin development before light basket pressing. Malolactic fermentation takes place in French oak barriques (5% new) and the wine is aged on lees (fermentation solids) for 16 months; then blended and bottled with minimal filtration and sulfur addition.