

# CAPE MENTELLE CABERNET MERLOT 2007

THE CABERNET MERLOT 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 THE QUALITY OF THE VARIETIES THAT, WHEN BLENDED WITH SMALL AMOUNTS OF PETIT VERDOT, CABERNET FRANC AND MALBEC, CREATE A WELL ROUNDED, FULL AND RICH STYLE.

## TASTING NOTE

### APPEARANCE:

Dark cherry.

### NOSE:

Lifted blackcurrants with mocha, dried tobacco leaf and hints of lavender lying underneath.

### PALATE:

A concentrated palate led by fresh currants and ripe cherries. Generous texture and fruit weight are complemented by savoury oak, creating a long, even palate with fine delicate tannins.

### FOOD PAIRING:

Indian spiced lamb rack.

### CELLARING:

Drink now to 2017.

## TECHNICAL NOTE

### VINEYARD:

The majority of the cabernet sauvignon and merlot for this blend were harvested from our Trinders, Wallcliffe and Foxcliffe vineyards. The majority of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.

### THE SEASON:

2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season and will produce amongst the best examples of cabernet and cabernet merlot blends, much like the very good 1999 vintage in their opulence, varietal typicity and concentration.

### BLEND:

Cabernet sauvignon (49%), merlot (42%), petit verdot (4%), cabernet franc (3%), malbec (2%).

### WINEMAKING:

After destemming and light crushing, individual vineyard batches were fermented on skins for 10 - 25 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. Once sugar dry, batches underwent malolactic fermentation in stainless tanks before being racked to oak barriques for 15 months maturation. 25% new oak was used, being a combination of Bordeaux coopered French and some American oak. The final blend was completed in September 2008 and contains the highest percentage of merlot ever used and was bottled in October.

### ANALYSIS:

14.5% alc, 5.64 g/l total acidity, 3.67 pH.

### CLOSURE:

Screwcap.

### MARKET:

Domestic and International.

