

# CAPE MENTELLE

MARGARET RIVER

## CHARDONNAY 2006

Margaret River has established an international reputation for high quality chardonnay. The Cape Mentelle style draws inspiration from traditional methods to produce a wine displaying aromatic complexity and a fine, textured palate with a long, clean finish.

### Tasting note

- Appearance:** Pale straw.
- Nose:** Zesty lemon and grapefruit aromas with lifted floral notes, underpinned by struck flint and ground almonds.
- Palate:** White peach, fresh figs and pear flavours are supported by a textured, mealy palate. Subtle oak combines with the fruit to produce savoury complexity. The finish is long and clean with great intensity and vibrant, mineral acidity.
- Food pairing:** Roasted spatchcock with wild herbs and pine nut stuffing, on a bed of honey roasted parsnips and pears, served with steamed broccolini.
- Cellaring:** Enjoy now to 2014.

### Technical note

- Vineyard:** Fruit is predominantly sourced from the cooler Southern Wallcliffe and Karridale sub-regions of Margaret River. All vineyards are spur-pruned and vertical shoot positioned. The majority of these vineyards are planted to the Mendoza (GinGin) clone of chardonnay, which has proven to be particularly successful in the Margaret River region.
- The season:** Vintage 2006 was challenging in Margaret River. A cool, dry spring was followed by mild summer conditions. Harvest was delayed by up to four weeks across all varieties and the Margaret River region recorded the latest vintage in its forty years of viticultural history. This translated into excellent acid retention and vibrant, fresh, fruit flavours in all white wines.
- Blend:** 100% chardonnay
- Winemaking:** Hand-picked bunches were elevated into our Bucher membrane press and the juice left to settle overnight. The following day the juice was racked into Burgundy coopered French oak barriques, of which approximately a third were new. Fermentation proceeded by both natural and selected yeast strains. The wine matured in barrel for nine months, during which battonage and topping was carried out weekly. Batches were individually assessed and those meeting the requisite standard were blended in December. The wine was bottled on 30 January 2007, after bentonite fining and cold stabilisation.
- Analysis:** 13.5% alcohol, 7.1g/l total acidity, 3.29 pH.
- Closure:** Screwcap.
- Market:** Domestic and export.