

CAPE MENTELLE

SHIRAZ

2007

CAPE MENTELLE'S SHIRAZ TAKES INSPIRATION FROM THE TECHNIQUES AND WINES OF FRANCE'S NORTHERN RHÔNE VALLEY. THE FRUIT IS DESTEMMED ONLY, COLD SOAKED AND TRADITIONALLY FERMENTED. MATURATION IN BOTH LARGE OAK VATS AND SMALL BARRIQUES IS AIMED AT RETAINING THE REFINED FRUIT AND FLORAL CHARACTERS OF THE VARIETY ALONG WITH THE MORE SAVOURY, SPICY ELEMENTS DERIVED FROM THE VINEYARD.

TASTING NOTE

APPEARANCE:

Deep red with purple hues.

NOSE:

Intense briary blackberry and plums, off set with star anise and cracked black peppercorns.

PALATE:

Rich inky palate with mulberries and blackberries. The bright, dense fruit is complimented with savoury spicy oak finishing with structural chalky tannins and a long finish.

FOOD PAIRING:

Pan seared venison loin with pomme frite, wild mushroom and Armagnac sauce.

CELLARING:

Drink now to 2020.

TECHNICAL NOTE

VINEYARD:

The fruit for this wine was sourced from the Estate Vineyards of Wallcliffe and Trinders along with selected growers from the southern half of Margaret River. The soils are predominantly deep sandy loams with high lateritic gravel content over clay. Shoot and leaf removal techniques were used to ensure a balance between fruit exposure to light whilst providing protection from the midday sun.

THE SEASON:

2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season with occasional hot periods leading up to harvest. The results are highly concentrated shiraz wines with great depth, spice and richness.

BLEND:

100% Shiraz.

WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. Fermentation took place in a combination of open and static stainless steel fermenters. The ferments were managed with a combination of plunging and pump overs. All batches were basket pressed and transferred to large oak vats for malolactic fermentation. The wine was matured for 14 months in predominantly Burgundian coopered French oak barriques, 30% of which were new, before being bottled in October 2008.

ANALYSIS:

14% alcohol, 6.02 g/l total acidity, 3.57 pH.

CLOSURE:

Screwcap



