

“I’M JUST
GOING TO
HAVE A
LOOK IN THE
CELLAR...”

CAPE MENTELLE

MARGARET RIVER

NEWSLETTER APRIL 2010

NOTE FROM THE WINEMAKER



Freshly picked grapes ready for destemming

With the 2010 vintage on our doorstep we have some exciting developments to share.

In keeping with our commitment to constantly seek to improve our wines, since the 2008 vintage we have been using an automated berry-sorting machine for our red grapes. This machine sorts berry-by-berry to ensure only perfect berries are accepted into the winery. Our motivation for this investment was to remove everything other than grapes. In the past, any small piece of leaf or stalk that made it through the de-stemmer would have fermented with the berries and could influence the aromatics and structural characters of the finished wine. How much influence this had is hard to say but since the machine has been used we have seen a significant enhancement of the expression of fruit and quality of tannin in our red wines.

We have now upgraded our automated sorting line to an even more efficient process in time for the 2010 vintage. Using spectral imagery to sort grapes, we now can not only remove unwanted vine material but can also sort berries by their individual colour intensity. At the end of the day this means greater varietal definition in our red wines with a corresponding improvement in quality. We believe we will be the first winery in Australia to utilise this process on every red grape that arrives at the winery.

We have also been working hard over the years to enhance the health and vitality of our vineyards. These efforts, coupled with the introduction of berry sorting for red grapes and the fantastic 2008 vintage, has enabled us to introduce a new red wine under the Cape Mentelle label, to be released in September 2010. The wine will partner our Wallcliffe Sauvignon Blanc Semillon and will share a similar philosophy of producing a unique Bordeaux blend, only from red varietals instead of white. We bottled the wine in February this year and look forward to giving you more information about it soon.

With exciting developments underway for future releases, we must not overlook the fact that the current release of wines is perhaps the most consistent and highly rated of any, a feat of which the team at Cape Mentelle are very proud.

Robert Mann
Senior Winemaker & Estate Director
Cape Mentelle Vineyards

**“WE NOW CAN
NOT ONLY
REMOVE
UNWANTED
VINE MATERIAL
BUT CAN ALSO
SORT BERRIES
BY THEIR
INDIVIDUAL
COLOUR
INTENSITY.”**

ROBERT MANN

UPCOMING EVENTS



8 – 12 April 2010

Margaret River Wine Festival,
Margaret River, WA

Cape Mentelle will host a special screening of 'Chocolat', starring Johnny Depp and Juliette Binoche, in the winery gardens on Saturday April 10th as part of the festival. Tickets available from www.margaretriver.com or 08 9757 0812.

30 April – 2 May 2010

Noosa Food and Wine Festival,
Noosa Heads, QLD

A truly outstanding food and wine festival featuring the country's very best chefs and winemakers set in a stunning location just metres from the beach. Well worth a trip and we'll be there so come and say hello. Tickets and information www.celebrationofaustralianfoodandwine.com.au

13 November 2010

Cape Mentelle International Cabernet Tasting 2010,
Cape Mentelle, Margaret River, WA

We'll be celebrating the 2007 vintage this year so put the date in your diary and call/email Charlotte to go on the waiting list for tickets. Mail order customers can benefit from a special offer: purchase six bottles of cabernet sauvignon and save \$50 on the ticket price (up to 6 tickets, valid until April 30th). 08 9757 0817 or charlotte.dowden@capementelle.com.au

THE CAPE MENTELLE FAMILY

It is people like Glenice Rodgers who infuse a work team with the warmth and spirit that can make it feel more like a family. Glenice has been at Cape Mentelle for almost 30 years, beginning amongst the grapes in the vineyard and now handling the finished product in the warehouse. Cape Mentelle has benefited from Glenice's generosity and friendship just as much as from her endless hard work and commitment to her job.

Having turned 70 in January of this year, Glenice is not only part of the glue holding the Cape Mentelle team together but is also a wife, supermum and Grandma four times over, as well as surrogate Grandma to all the Cape Mentelle children!

Glenice loves a chat almost as much as her treasured West Coast Eagles, whom she can't bear to tip against (needless to say Glenice currently holds no footy tipping competition titles). She makes morning tea toast for the Cape Mentelle crew every day and can always be relied upon to have a secret stash of Maltesers should one need a sugar fix to get through the afternoon.

Having dispatched our mail orders for years, Glenice knows half of the mail order customers by name and it is this personal approach and genuine passion for her work that make Glenice a much-loved and invaluable part of Cape Mentelle.

Glenice packing mail orders



SCREW THE CORK

I pose the question – would a chef knowingly send out a dish from the kitchen that was tainted or inedible? I think not! Similarly, winemakers need ultimate confidence that the wine they put into the bottle is essentially that which comes out of it. These days winemakers cannot rely completely on the effectiveness of the cork as a closure as they once did. The cork's effectiveness in sealing without leaking has more recently come into question. Further, the treatment process after harvesting from the tree can lead to the production of Tri-Chloroanisole (TCA) or Tri-Bromoanisole (TBA), which strips fruit flavours and aromas from the wine, ultimately making it unfit to enjoy. Wines can also rapidly oxidise under poor quality corks causing a lack of fruit character and expression. Lastly bottle variation can significantly increase as each cork is different. Hardly foolproof wouldn't you say? While initially met with much apprehension by both consumers and some within the wine industry, screwcap closures have proven their worth. Now winemakers can rest assured that a wine under screwcap is perfectly sealed, optimising freshness, vibrancy and consistency in the wine, and can have greater confidence that what is put in the bottle will only improve with age.

Tim Lovett
Winemaker

Tim, checking for cork taint



A CELLAR SOS...

BY BEN CANAIDER



Quite a lot of things get called a cellar. Wardrobes in the spare bedroom, old linen cupboards, small hidey-holes under the stairs, the alcove above the fridge, the garage... None of these places are proper cellars, of course, but put any individual with an interest in wine in possession of some wine – say more than 6 bottles – and that person will soon start calling the place they store these wines a ‘cellar’.

“I’m just going to have a look in the cellar...” they start nonchalantly saying as dinner – or lunch – beckons.

And it is such a dreadful shame that such harmless, if somewhat silly enthusiasm, cannot for a proper cellar make. For as all Australians of voting age nowadays know, and know backwards, a cellar for the purposes of correct wine storage needs a few KPIs, or Key Plonkformance Indicators. To wit:

Stable – and low – temperature. You need a temperature at least as low as 15c or below (and the lower the temperature, the longer the wines – in theory – will take to mature, or go off, as the French say).

Controlled humidity. You need a relative humidity range of 65% to 75 %, which is just wet enough. Your kitchen fridge, for instance, can drop to 10% humidity if you leave it closed long enough; which is why fridges are bad places to keep cork-sealed bottles of white wine for long periods of time... the corks dry out. (Although now that most wine is sealed with a screwcap, do we need to worry over humidity levels anymore?) Of course, if your cellar is too humid, then labels

can start deteriorating, even peeling off, which automatically turns every bottle into a candidate for a wine-options game.

Not much light. Cellars want darkness to reign. This is because some clear glass bottles of white wine can be damaged by light-strike, but this is a pretty low-risk occurrence.

And finally you need a good lock on the main door. That’s fairly self-explanatory.

Needless to say, once you’ve considered these technical requirements, the spare cupboard in the spare room doesn’t meet these standards.

This does not seem to be an impediment to *wino sapiens*, however. The desire to keep wine far outweighs the logistical reality – particularly if 95% of the aged wines I’ve been served over the last 25 years are any proof. Most of these wines have been the cherished relics of their owner’s wine mausoleum. They are served and loved and highly praised, despite the fact they taste like porty ghosts. Temperature spikes and rising and falling humidity have had their way with the wine in the hallway cupboard, and aged it as if it had travelled 200 years into the future and back in an overheated time machine’s microwave oven, set to ‘Express Defrost’.

Badly kept wine is always such a regrettable disappointment. When it could have been drunk at a young age, with all of its promise and hope... But, no. It is put into a bogus cellar, and undergoes a cruel transmogrification. Only its owner could love it.

“THERE’S A HOPE AND A DREAM IN EVERY BOTTLE OF CELLARED WINE, BUT NOT IF YOU SLOW-ROAST IT IN THE HALLWAY CUPBOARD FOR A DECADE.”

We now have climate-controlled wine cabinets, however, which help us store our favourite wines in perfect conditions, albeit these cabinets are smallish, and cost somewhere in the vicinity of a good second hand car. They are bits of statement furniture, too, which sort of defeats the quiet role of the old-fashioned underground cellar, which everyone knew was there, but never saw. The butler just appeared with the bottle. Well, that’s how things happened when I was a boy, at least on BBC drama shows.

The hallway cupboard or the posh wine cabinet both share one particular foible, however. They both tend not to let the owner of the wine drink the wine. “No, I’m keeping those ‘94 Cabernet’s for another 5 to 8 years, when I think they’ll really start to open up...”

Five to eight years later we then hear: “No, no. Look, take my word for it; they will still be good, and gosh they were good when they were young, but I think they need just a year or two more...”

Some wines in some cellars never escape. Can you help liberate a bottle tonight? If you cannot, I beg you to at least keep it prisoner according to the conventions set out above. There’s a hope and a dream in every bottle of cellared wine, but not if you slow-roast it in the hallway cupboard for a decade.

Ben Canaider drinks and types for a living
www.bencanaider.com

A PHOTOGRAPHIC SPREE THROUGH MARGARET RIVER



Capturing Margaret River's majestic beauty on film in a matter of days is no easy feat – especially when the brief is to get both summer and winter images in one shoot! But this is exactly the challenge we took on when we decided to create a library of 'lifestyle' photographs that conjure up the feel of our unique corner of the earth.

Photographer Sharyn Cairns was hired for the job having previously done some great work for domestic and international lifestyle magazines.

Our group set out at 4.30am on a cool morning in search of the perfect rugged and remote coastline and found a great little spot just north of the Margaret River's mouth. Next on the agenda was neighbouring Kilcarnup beach where a dedicated Jim White (Cape Mentelle viticulturist) donned his diving gear and plunged into the ocean in search of crayfish or abalone.

Mother Nature blessed us with a stunning November day for our 'summer shoot'. It took place on board a boat in Geographe Bay with a summer feast, including Jim's abalone, prepared by Chef Hamish McLeay from 'Bunkers' Beach Café. Even the whales got in on the fun, coming alongside the boat to check out the action.

Our 'winter shot' location was a stable at the winery cleverly converted to resemble a rustic country dining room. Local chef Dennis Mifsud created a superb spread of colourful, regional winter food including prime rib and roast winter vegetables. Once the bottles of red hit the table you never would have guessed it was summer just beyond the stable doors.

On the last day of the shoot we set off early again to the home of artists Rebecca Cool and Ross Miller who live on the banks of the Margaret River. There ensued lots of photos of Robert Mann, Senior Winemaker in misty paddocks with Rebecca's goats – who turned out to be a little camera shy! We also managed to squeeze in a quick visit to neighbour Ian Parmenter (see page 8 for Ian's latest recipe) where we got some great shots of Ian kitted up to go hunting.

While the resulting photos give no hint of the immense amount of work that went into the shoot, they certainly do justice to the awe-inspiring landscape of Margaret River and depict just a bit of the fun we had capturing it!



“CAPTURING MARGARET RIVER'S MAJESTIC BEAUTY ON FILM IN A MATTER OF DAYS.”

CELLARING NOTES

Each year the winemaking team reviews the previous 10 releases of Cape Mentelle's red wines. These notes represent their frank and honest assessment based purely on the wine in the glass on the day – previous reputations and reviews upon release are not taken into consideration – we're tough markers!

Our Star System ***** Outstanding **** Excellent *** Good ** Moderate * OK

Vintage	Cabernet Merlot Trinders	Rating	Cellaring Term
1998	A rich and ripe style. Still with a hint of truffles along with fresh bay leaf and redcurrants. A finely structured, tight palate with a plush mouthfeel still showing good acid for longevity.	****	Now – 2014
1999	Stock cubes and a malty, molasses nose. A soft, savoury wine with a grainy, chalky finish.	**	Drink now
2000	Alluring red berry fruits with a little menthol. Briary fruits on the fresh and lifted palate with an earthy, dusty finish.	***	Now – 2012
2001	Fresh ripe blackcurrants and couverture chocolate on the nose with a dusting of dry herbs. The palate is concentrated, plush and full of brooding cassis and choc mint framed by fine, firm tannins.	*****	Now – 2020
2002	Vanillin oak, very fresh red berries and blood plums greet the nose. The savoury palate is full and textured with grainy tannin.	****	Now – 2014
2003	This is an unsung hero, reflective of a warm vintage. Ripe prunes, dried fruit and liquorice. Bold and youthful with a generously fruity mid-palate and a thick, masculine tannin structure.	****	Now – 2018
2004	Aromatic complexity on the nose – bay leaves and tobacco with violet floral tones. The sophisticated palate has a nice evenness to it and is velvety and well integrated.	**** 1/2	Now – 2020
2005	Bright and fresh with blueberries and mulberries and savoury cedar. A generous, voluptuous palate which is still young with great aging potential, still a babe.	****	Now – 2018
2006	In the redcurrant spectrum with floral violets and fennel. Bright and light, focussed by acid and the svelte, slatey tannins give great length.	**** 1/2	Now – 2018
2007	Seductive, concentrated black fruits and dark couverture. A different style of cabernet merlot with the highest percentage of merlot so far in the blend's history.	*****	Now – 2024
Vintage	Cabernet Sauvignon	Rating	Cellaring Term
1995	The savoury characters are slatey and earthy with bitumen and soy. The remarkably sweet, rich palate is complex and evolved, conjuring up spent coffee bean and mocha.	***	Now – 2012
1996	A masculine wine with aromas of waxy, antique furniture, roasted beetroot and fresh tobacco. Retaining a pronounced structure with a firm, dry finish.	***	Now – 2010
1998	Green peppercorns and menthol with brambley fruit and savoury liquorice. A rich, dense palate showing good length of fruit.	***	Now – 2012
1999	Rhubarb and blackberry crumble with toasted walnuts but also meaty, beefstock aromas with roasted marrow bone. The palate is tight with a slatey acidity.	*** 1/2	Now – 2014
2000	Primary fruit characters – thick black fruit and cedar, complemented by choc mint ice cream. Still travelling well with fruit concentration and sweetness on the palate.	*** 1/2	Now – 2016
2001	An opulent cabernet. An upfront, fruit-driven nose with layers of dense berry fruit, strong mocha and bittersweet chocolate. This small berry cabernet is ripe and tannic with muscular, chalky tannins, it will last a long time.	**** 1/2	Now – 2020
2002	Classic Wallcliffe Vineyard cabernet which oozes cassis, mint, violet and bay leaf. A complex, even palate with a super-velvety tannin structure.	**** 1/2	Now – 2020
2003	A complex nose of oak spiciness and tarry bitumen leads to a palate of fresh fruit, shitake mushrooms and caramel with wet slate/graphite. There is a steely acidity with fine, firm tannin.	****	Now – 2020
2004	Generously fruited with blueberries, cherries and ripe blackcurrant along with Dutch cocoa. A lot going on with the perfectly balanced palate complementing the aromas and finishing with gravelly tannins.	*****	Now – 2024
2005	Bright fruit character, blackcurrant and mulberry. Lots of bay leaf and subtle allspice characters. Great texture on the middle palate is inviting and has a silky, elegant and balanced mouthfeel.	*****	Now – 2026

“CLASSIC WALLCLIFFE VINEYARD CABERNET WHICH OZZES CASSIS, MINT, VIOLET AND BAY LEAF”

Vintage	Shiraz	Rating	Cellaring Term
1998	Roast lamb, gravy and coriander seed. On the palate there is a real earthy, peatiness with underlying strawberries and cream.	**	Drink Now
1999	The floral and morello cherry nose also shows crushed fennel and cinnamon, with a lovely sweetness on the palate.	** 1/2	Drink Now
2000	Still looking youthful with darker fruit and marshmallow sweetness. The inky palate is a great balance of sweet fruit and a savoury finish with supple tannin.	*** 1/2	Now – 2014
2001	An Indian spice shop, garam masala and coriander with prunes and chocolate. An evolved and meaty palate.	** 1/2	Drink Now
2002	Blueberries, mocha and Chinese five spice. The sexy palate is savoury and peppery and developing well.	****	Now – 2014
2003	Our last shiraz under cork, a thick, very plush wine with black pepper, blood plums and dried currants. The palate is ripe, sweet and leathery.	****	Now – 2014
2004	A balanced nose, savoury with a good generosity of fruit. A tarry palate with a cardamom, savoury spice finish. A real core of fruit with a good backbone to continue aging.	****	Now – 2016
2005	Bright, sweet jubes, liqueur cherry, dark chocolate and coconut (Cherry Ripe). A rich and layered palate with cocoa powder tannin.	**** 1/2	Now – 2018
2006	Fresh as a daisy! Blueberry, peppercorns, nutmeg and sweet spice. The restrained, tight palate is focussed and very primary, showing excellent potential to age.	**** 1/2	Now – 2020
2007	This leaps out of the glass – a bright, engaging shiraz with subtle violet and florals on one side and generous sweet fruit on the other. The unctuous palate is intense and concentrated with fine, savoury tannins.	*****	Now – 2022
Vintage	Wallecliffe Shiraz	Rating	Cellaring Term
2003	Very Bounty and strawberry jam with a good spiciness behind of sweet freshly tanned leather, aniseed and cardamon. A real aged character starting to develop on the fleshy, robust palate which is savoury and firm.	**** 1/2	Now – 2020
2004	Vibrant and youthful, fresh blueberries, dense maraschino cherries and Chinese five spice on the nose. The thick, tight palate is focused and still very young and has rich, dark couverture chocolate alongside savoury tobacco.	*****	Now – 2024
Vintage	Zinfandel	Rating	Cellaring Term
2000	Florentine biscuits, nuttiness, chocolate, cinnamon and candied orange peel – must be zin! Also a lovely wild herb background. The palate is still fresh with nice acid.	*** 1/2	Drink Now
2001	Serious zin. Vanilla, coconut, sweet tobacco and molasses. A leatheriness on the palate is textured, even silky, while retaining bright fruit.	****	Drink Now
2002	Rum and raisin – or more specifically Cadbury’s Old Jamaica, with fresh prunes and sandalwood. A density of fruit on the front palate with a fresh, bright finish.	***	Now – 2014
2003	Brimming with sweet fruit, rich Cherry Ripe, malt and prune juice. A lush, plump palate with lifted notes of spice.	*** 1/2	Drink Now
2004	A lusty zin with a burlesque curvaceousness! Aniseed, pepper, cloves, soy and five spice on the nose. A dense palate, thick with bright blackberries. Perfect with lamb shanks.	****	Now – 2014
2005	A classy zin, with cinnamon, caramel, dried fig and dense fruitcake. The palate is plush and inviting showing good balance and a polished finish.	**** 1/2	Now – 2014
2006	This cooler year is displaying a finesse not normally associated with zinfandel. Aromas of lifted violets, jasmine, roasted marshmallows and quince paste. The focussed, youthful palate is tight and savoury.	**** 1/2	Now – 2016
2007	Lashings of ripe plums, brandy snaps and fruit compote. The palate has a rich density of summer berry and vanilla bean, with long, grainy tannins. A cracking zinfandel.	*****	Now – 2018

GUNFLINT, CHARDONNAY AND CHICKEN

Once upon a time (actually in the 17th century) the weapon of choice was the flintlock rifle. The flintlock itself was the firing mechanism whereby a small amount of flint struck a piece of steel causing a spark, which ignited gunpowder, which in turn propelled a ball (or some shot) down a barrel. A clumsy device, impossibly slow to load, it wasn't a patch on the AK47...

Why am I telling you this? Because right here, in the 21st century, I came across the term 'gunflint' under 'Nose' in the tasting notes of the 2008 Cape Mentelle Chardonnay. It appeared alongside 'jasmine, frangipani, wild honey, almond meal and lime blossom', and I got the picture.

In wine terms, flinty refers to the mineral notes in wines (such as France's Sancerre and Chablis) coming from the limestone soils in which the grapes are grown – much as they are in parts of the southwest of Western Australia.

The 2008 Cape Mentelle Chardonnay is a wine that will work well with game dishes, chicken, seafood, fish, and mushrooms.

I thought I'd keep the gun connection going with this simple recipe for Poulet Chasseur or Hunter Chicken. It's a great autumn dish.

Ian Parmenter



HUNTER CHICKEN

Mushrooms, onions, and wine form the basis of the classic French sauce, Chasseur – or hunter sauce. I allow one large Maryland cut of chicken per person, that's the thigh and drumstick.

Ingredients

4 Chicken maryland pieces
2 Tbsp olive oil
2 Tbsp brandy
4 Tbsp chopped onion (preferably shallot)
150g chopped mushrooms (or whole if tiny)
500ml veal or chicken stock
300ml white wine (preferably Chardonnay)
2 bay leaves
Sprig or two thyme
Sprig or two parsley
1 or 2 Tbsp cream (optional)

Method

Brown chicken pieces over high heat in 1 Tbsp oil.

Flame the chicken with the brandy, warming it first.

Once the flame has died down, remove the chicken pieces and put in the onion and cook for 5 minutes. Remove.

Put remaining oil in pan and add mushrooms. Cook for 2 minutes. Toss them around, and if they get too dry don't add more oil, instead just add a little stock, carefully, making sure the mushrooms don't start stewing.

Remove mushrooms.

Into the pan put stock, wine, and herb sprigs.

Reduce liquid to about half the original volume (It should have a syrupy consistency).

Once liquid is reduced, put in the chicken, onions and mushrooms. Cover and cook over low heat for 50 minutes or so (depending on size of marylands).

Just before serving, remove herb sprigs, stir in cream (if using).

Serve Hunter Chicken with plain noodles and a dark green vegetable or salad, accompanied by the 2008 Cape Mentelle Chardonnay – of course.

Serves 4



FROM THE CELLAR DOOR



Visitors to Cape Mentelle have always been able to enjoy a free tasting of our full range of wines under the guidance of a trained Cellar Door staff member. Now, more confident tasters or those who wish to taste at their leisure may do so by taking their tasting into our beautiful winery garden in the form of one of our new tasting palettes. Our tasting palettes include a taste of five Cape Mentelle wines with a selection of olives and bread sticks – very good value at only \$10.00.

Each tasting palette includes brief notes on each of the wines, describing their flavour, structure and aromas. The cost of the tasting palette is fully credited back at the Cellar Door on any wine purchase of \$100.00 or more.

Another exciting new offer for Cellar Door visitors and mail order customers is a limited range of Cape Mentelle 'Cellar Selections', available whilst stocks last. This initial release includes two outstanding six-bottle selections across three vintages (see the order form for details).

TWILIGHT MOVIES



There are only two screenings left in the 2010 Twilight Movies program at Cape Mentelle, so make sure you book your spot on the lawn to enjoy this uniquely summer-time entertainment.

The Drifter
starring Rob Machado

Support a worthy cause (Margaret River Surfrider Foundation's – 'Preserve the Break' campaign) and perhaps even score a Surfrider door prize by bringing your friends along to a screening of 'The Drifter' preceded by music from local musician 'Hugh' and big wave surf footage.

Chocolat
starring Juliette Binoche and Johnny Depp

Come back in April to indulge in our screening of 'Chocolat' as part of the Margaret River Wine Region Festival.

Arrive early to enjoy the picturesque surrounds or perhaps partake in a game of petanque, but be sure to pack some warm clothes for when the sun goes down. Bring your own picnic or enjoy our gourmet pizzas along with Cape Mentelle wines (of course).

Check www.capementelle.com.au for screening dates and more information.

NEW RELEASES



It's been a while since the last newsletter so this edition is awash with great new releases, with everything from Georgiana to Cabernet rolling onto a new vintage.

The latest Cabernet Sauvignon, the 2006, is a revelation with a depth and intensity that belies the cool vintage from which it came. Only one of the three cabernet blocks in our Wallcliffe Vineyard achieved the high quality standard required to be selected for this wine, making it our smallest cabernet vintage in many years.

Our other new release reds include the multi-award winning 2007 Shiraz (enough said) and the limited release 2008 Sangiovese. This is a firm favourite at the cellar door with its cherry plum flavours and silky smooth medium bodied palate. If you haven't tried it yet then now is the time. Last but not least amongst the reds is the Marmaduke Shiraz, yes that's right it's now a straight shiraz but still shows the same soft, spicy complexity and remarkable value for which it has always been known.

The new release whites provide an abundance of riches. The 2009 Sauvignon Blanc Semillon once again delivers the freshness and intensity you've come to expect, and recently picked up a Gold medal at the Royal Sydney Wine Show. The 2008 Chardonnay takes up the mantle from the stellar 2007, a fine, elegant wine that has all the critics talking. In addition, the 2009 Georgiana Sauvignon Blanc has enough zesty flavour and pungent aroma to make a Kiwi blush and everyone's sweetheart, the Botrytis Viognier, is back with the 2009 vintage of this delectable dessert style wine now released.

We couldn't be happier with the current crop of wines. A succession of great vintages has made for a formidable line-up, all of which are available on the latest order form.



REVIEWS



Cape Mentelle has tended to take a fairly restrained approach to wine shows – gold medals on bottles just isn't our style. However, wine shows do play an important role in the Australian wine world and it is great to see how our wines shape up against those of our peers. Consequently we enter a few of our wines in three or four major capital city shows each year.

2009 provided us with some exceptional results on the wine show circuit. First there was the Best Chardonnay Trophy for the 2007 vintage at the Sydney Royal Wine Show in January. Then came the big one, a massive five trophy haul for the 2007 Cape Mentelle Shiraz at the Perth Royal Wine Show! In a remarkable coup for a Margaret River Shiraz it took out the trophies for Best Shiraz and Best Red Wine against some stunning competition. A gold medal for the 2008 Chardonnay capped off a great show that reinforced the strength and depth of the Cape Mentelle portfolio.

2010 has also started strongly with the 2010 Sydney Royal Wine Show awarding Cape Mentelle three gold medals for the 2009 Sauvignon Blanc Semillon, 2008 Wallcliffe (yet to be released) and the 2007 Shiraz.



Cape Mentelle Chardonnay 2008

Review: '... the 2008 Cape Mentelle Chardonnay and add some funkier, more complex matchstick notes. It's rich but not excessively so, cut with limy acidity and delicious to drink. If you're a fan of this label, this is an outstanding release.'

Source: Campbell Mattinson, Australian Gourmet Traveller Wine, February 2010



Cape Mentelle Cabernet Merlot Trinders 2007

Rating: 93 points
Review: 'Stylish and modern... its smooth and polished palate of pristine ripe fruit, chocolate/cedar oak and fine, drying tannins finishes with a pleasing core of flavour...'

Source: Jeremy Oliver, Australian Wine Annual 2010



Cape Mentelle Cabernet Sauvignon 2006

Rating: 94 Points

Review: 'Remarkable achievement for the vintage; medium-bodied cassis, blackcurrant; tannins fresh rather than green. Gold WA Wine Show '08.'

Source: James Halliday, Australian Wine Companion 2010



Cape Mentelle Sauvignon Blanc Semillon 2009

Rating: 94 Points

Review: 'Tight and intense with grapefruit flavours, some grassiness and a whisper of vanilla cream. Superb balance. Nothing overdone. Clean acidity and freshness with exemplary minerally length. Still a pacesetter as well as being a trendsetter.'

Source: Gary Walsh, www.winefront.com.au, December 2009

MENTELLE AMBASSADORS

Our latest Mentelle Ambassadors are proof that, even when travelling on a shoestring, cellar door experiences and enjoying great Australian wine can still be on the itinerary.

Anke Restin and her travelling partner Hardy (pictured) were not in the country long before visiting Cape Mentelle and developing a keen enthusiasm for our wines – one they share with their friends in Germany via their travel blogs. Their valiant efforts to capture an interesting shot of their cellar door purchase were worthy of attaining them ‘ambassador’ status! This apt shot, of the Magnum Blend 33, is taken in front of a ‘Flaschenbäume Tree’ in the Northern Territory – the German name that translates appropriately to ‘Bottle Tree’ (Boab). We’re not sure if the magnum made it home to Germany or on to South America (Anke and Hardy’s next travel adventure) but we hope they are still enjoying Cape Mentelle wines along their way and can now add to their interesting blog about the time they became ‘Mentelle Ambassadors’ all the way over in Australia.

Anyone can be part of Cape Mentelle’s diplomatic efforts. Next time you are in a remote or exciting location just take

a photo (high resolution please) of you or someone you love with a bottle of Cape Mentelle wine. It could be Zinfandel in Zaire, Shiraz in La Paz or Cabernet in Mandalay. Then send the photo to our Editor. Email entries to: charlotte.dowden@capementelle.com.au.

We will publish the best and most intriguing photo and the winning Mentelle Ambassador will receive a FREE mixed case of Cape Mentelle wine (within Australia). All entrants will receive a CM T-shirt.



CALLING ALL WINE LOVERS

As subscribers to the Cape Mentelle newsletter formerly known as Mentelle Notes you will be familiar with the Cellar sales offer that has always accompanied our newsletter mail outs. ‘Mail order’ has always been a great way for fans of Cape Mentelle to get in ahead of the pack and secure new releases and ‘cellar door only’ offers that weren’t available in retail.

Well things move pretty fast these days and for better or for worse ‘mail order’ is rapidly going the way of the hand written letter, so last year we undertook a new initiative which many of you may have experienced. Late last year Cape Mentelle undertook its first phone campaign to offer our supporters some great deals on a range of new and back vintage Cape Mentelle wines.

As with anything new, there were a few teething problems and we received plenty of constructive feedback. Overall it was very well received but we’d love to hear from ‘the silent majority’! So drop us a line at marketing@capementelle.com.au and let us know what you thought. We’ll be looking to do it all again later this year but would love to hear what you have to say on the approach, the offers and how you’d like to buy Cape Mentelle wines.

VIP FRENCH VISITORS

Cape Mentelle was honoured to recently host a group of 10 French winemakers on their first trip to Australia. The group of 10 included winemakers from some of France’s most esteemed wineries including Sandrine Garbay of Château d’Yquem, Pierre-Henry Chabot of Château Latour and Vincent Millet of Château Calon-Ségur. The winemakers were wined and dined in Margaret River, Barossa Valley, McLaren Vale, Coonawarra, Yarra Valley and Mornington Peninsula with the organisers keen to ensure that this visit be remembered for its great exchange between French and Australian winemakers. Our winemakers gave a tour of the winery and a tasting of the Cape Mentelle portfolio, focussing on the upcoming 2008 vintage wines which were very enthusiastically received, especially the 2008 Shiraz and Cabernet.



CAPE MENTELLE
VINEYARDS LTD
PO BOX 110
MARGARET RIVER
WESTERN AUSTRALIA 6285
TEL +61 8 9757 0888
FAX +61 8 9757 3233
INFO@CAPEMENTELLE.COM.AU
WWW.CAPEMENTELLE.COM.AU

This newsletter is printed on 100% recycled paper.
The plastic wrap is 100% biodegradable.