

MENTELLE NOTES

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bush idyll and an inspiring standard of architectural excellence worthy of emulation. Vineyard management, winemaking philosophy and technical advances, underpinned by shared values and the transmission of ideas within the broader wine community, have progressed Cape Mentelle's reputation far and wide.

Cape Mentelle also pushed out boundaries throughout its 50-year history. It produced Margaret River's first semillon-sauvignon blanc blend and arguably the first benchmark Margaret River shiraz. It championed the obscure variety zinfandel and developed one of the region's most expressive beautiful chardonnays based on the Gin-Gin clone.

Moreover, Cape Mentelle's environmental credentials and commitment to sustainable farming practices reflect a meaningful communion with the land. There are few places in the wine world where imagination, innovation and genius intersect so profoundly. As if this wasn't enough, the foundation and development of Cloudy Bay in Marlborough, New Zealand, also illustrates the inquiring and inventive culture that has always hallmarked Cape Mentelle.

When LVMH purchased the estate in 1990 it seemed possible its light would fade but the opposite has happened. Cape Mentelle prevails because it has been built on the solid rock of authenticity, beautifully sited

Original Crew: Office manager Sue Juniper, viticulturist Brenton Air and founder David Hohnen.

Turning Fifty

Next year marks a Cape Mentelle milestone – 50 Years young! Andrew Caillard MW offers this prelude to the celebrations.

Cape Mentelle's astonishing performance at the 1983 and 1984 Royal Melbourne Wine Shows where it won the back-to-back highly prized Jimmy Watson Trophy – for the best one-year-old red wine, is still a significant moment in Australia's fine wine history. The success of the dense and powerful 1982 and 1983 Cape Mentelle Cabernet Sauvignons propelled the unassuming yet highly motivated founder David Hohnen into the Australian wine industry's big league. Arguably these landmark wines also put Margaret River on the fine wine map.

By 1986, when I was working as a wine auctioneer in Sydney, there was an upswelling demand for "boutique" Australian wine. The already popular but limited *Cape Mentelle Cabernet Sauvignon*, initially based on the 1970-planted Wallcliffe Vineyard, was not surprisingly included in the very first Langton's Classification of Australian Wine.

In 1996, when Langton's and Cape Mentelle organised the first Great Wine Estates of Western Australian Auction, I remember David Hohnen telling me, 'I want to make one of the defining styles of Margaret River cabernet; a great Australian cabernet; a wine that outlasts me and helps consolidate

the region as a premium wine producer for future generations.'

This overall aim has definitively been achieved because of Hohnen's gritty determination, a spirit of purpose across the decades, fidelity of the Houghton clone and cabernet sauvignon's viticultural empathy for the natural Margaret River terroir. These nowadays refined claret-style wines have

'There are few places in the wine world where imagination, innovation and genius intersect so profoundly.' ANDREW CAILLARD

been amazingly consistent, displaying superb aromatic complexity, sinuous structure and inky richness.

During the 1990s and 2000s I observed, first-hand, an ambition that went well beyond the physical boundaries of Cape Mentelle. The annual International Cape Mentelle Cabernet Tastings were intended to build confidence and belief in the emerging Margaret River aesthetic.

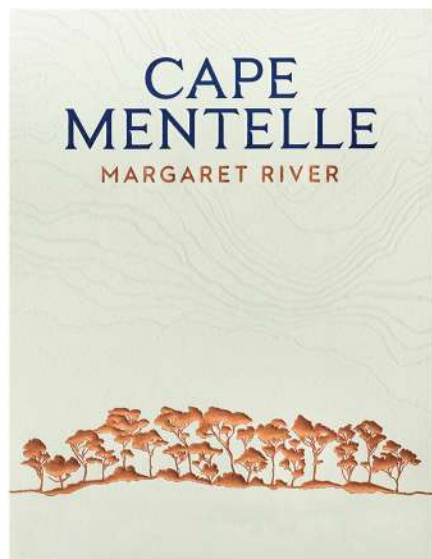
The rammed earth buildings, landscape and captivating cellar door portrayed a modern

vineyards, technical proficiency and the personality of the landscape.

While other brilliant minds, including the late Dr Tony Jordan and Robert Mann, have been caretakers of the brand, Cape Mentelle has always been the true hero. It is one of the founding wineries of the region and brings enormous credibility and fascination to the Margaret River

Andrew Caillard MW is a veteran wine auctioneer, author and fine wine principal of Australia's largest retail drinks group.

New Releases



This issue of *Mentelle Notes* showcases four tempting new releases, a seductive mostly red selection to toast the forthcoming 50th vintage year. Here's cheers!

These wines are available to members of the Cape Mentelle Wine Club – and at the Cellar Door. If you have any queries about the selection, please contact the knowledgeable Cape Mentelle staff.

T: 08 9757 0812 or

E: cellardoor@capementelle.com.au

CAPE MENTELLE WALLCLIFFE SAUVIGNON BLANC SEMILLON 2016

Soulful. Illuminating. Exploratory.

A journey more than a destination that is the perfect expression of Cape Mentelle's white wine lineage. A timeless classic blend.

'Think custard tart, apple and a smidge of smoke. But it's more complex than that. Add aromas of lemon sorbet, juniper and native finger limes, plus citrus from the semillon and a touch of integrated vanillin oak. A complex palate follows, round and rich, voluptuous even with high notes of preserved lemon, and characteristic elegance and persistence.'

CAPE MENTELLE SHIRAZ 2017

Bold. Generous. Expressive.

A seamless, savoury elegant package – displaying the rich dark fruit for which this variety is renowned. A stand out year.

'Floral spicy aromatics, smoked peppercorns and cardamom entwine with oriental spice, briar and liquorice. The rich intense juicy palate smacks of dark berries,

charcuterie with an embracing spice frame. Chewy yet silky tannins with depth and texture. One to relish now or cellar for at least another decade.'

CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2017

Balanced. Rounded. Generous.

A classic supple blend when all you want is to sit back and relax...or feel mindful.

'A gamut of aromas – blackberry, black currant meet brambles, cigar box, spice and charcuterie. Dark berries and cassis roll onto the full mellow palate amplified by notes of cedar and cinnamon. Seamless and very moreish...'

CAPE MENTELLE GRENACHE 2017

Fragrant. Powerful. Savoury.

A varietal wild card that delivers delight and surprise with every sip.

'Rich, deep with ripe cherries over berries and smidges of Christmas spice and black tea. Relish the juicy, vibrant palate that echoes the nose with added lush cherry, cocoa and toasty coconut. Generous mid-weight wine with velvety tannin ripples and a lingering finish. Yum!'

Shop Online

The Cape Mentelle Online Wine Shop is now just a click away for all your wine orders.

All purchases of 12 bottles or more receive a 10% SAVING and FREE FREIGHT in Australia. And you can also send wine to Singapore or Hong Kong at attractive freight rates. Please contact us:

www.capementelle.com.au/Wines/Buy-Wine



Wine Club

We are heading into the festive season. Are you pondering what to gift to wine loving family and friends? One option could be to join the Cape Mentelle Wine Club an exclusive opportunity offering two membership tiers guaranteeing member access to pre-release and rare cellar reserve wines, plus other benefits.

The current Mentelle Explorer Pack showcases three older vintages of Cape Mentelle Wallcliffe Sauvignon Blanc Semillon (2012, 2015, 2016) along with two high-score Halliday picks – Cape Mentelle Cabernet Sauvignon 2016 and Cape Mentelle Chardonnay 2017, plus the singular Cape Mentelle Grenache 2017.

Mentelle Explorer members receive two Six-Packs per year with accompanying tasting notes, sent freight free to an Australian address. The annual Mentelle Explorers membership subscription is \$600. Member credentials can be used to shop online for other limited cellar releases. The eligible Wine Club saving is 15%

You may consider membership of the top-drawer Mentelle Collection (limited to 100 wine lovers) a prestige opportunity to experience Cape Mentelle's finest wine selection. This annual subscription is \$800 and the festive season selection includes:

- Cape Mentelle Cabernet Sauvignon 2016 98 POINTS, James Halliday
- Cape Mentelle Two Vineyards Shiraz 2016 97 POINTS, James Halliday
- Cape Mentelle Chardonnay 2017 97 POINTS, James Halliday
- Cape Mentelle Chardonnay 2012 95 POINTS, James Halliday
- Cape Mentelle Wallcliffe Sauvignon Blanc Semillon 2016 96 POINTS, James Halliday
- Cape Mentelle Wallcliffe Sauvignon Blanc Semillon 2011 95 POINTS, James Halliday

Club members now have the option of bespoking their selections.

To do so members are invited to log into their accounts and go to the 'Club List' for the available wines.

www.capementelle.com.au/Wine-Club or contact cellardoor@capementelle.com.au



50 Shades of Red

Morris Gleitzman contemplates turning fifty.



Happy 50th, Cape Mentelle. It's been a very special half-century. Even Steve Smith would be impressed, though you may not actually hear from him till you reach 239.

If you don't mind me crashing your party, I have a 50th anniversary this year as well. Fifty years ago I stepped off a Boeing 707 at Sydney airport, a brand new Australian resident. And a very indignant one. Why had my parents dragged me from South London, which had the best chips in the world, to start a new life in a place that was always going on about raw prawns.

'Joyful celebrations sweeping the length and breadth of the nation...'

Mum and Dad, clearly gripped by the exciting possibilities of a young nation, told me it was so we could enjoy the healthier lifestyle and the improved educational opportunities and the politicians with funny red noses. But I knew there was something else going on.

Years later I understood what it was. My parents must have been gripped in our local off-licence, I realised, while hearing about a new winery determined to take southern-hemisphere cabernet sauvignon to unimagined heights. A winery planning to make Australian white wine that wasn't fizzy, or sweet, or pink. A winery whose stellar output would one day prove irresistible to

an iconic French conglomerate. (I guessed Renault, but predictions are always tricky.)

I didn't get to taste your cab sav, Cape Mentelle, until many vintages after my arrival. But when I did, I softened. I forgave. And I admitted that Mum and Dad hadn't wasted the ten pounds for the flights after all.

Australia has bestowed many other bounties on me since that first heady sip, but few of them are as precious to me, Cape Mentelle, as the things your wine has brought into my life. The aromas. The flavours. The red teeth. The personal loans. Sigh.

So I want to say thank you in the most heartfelt way I can. Which is to give you a few practical tips about how sometimes, if you're not careful, the excitement of a 50th can turn round and bite you in the barrel.

I speak from painful experience, even though my half-century anniversary has been a fairly subdued affair. No congratulations card from the Department of Immigration. No surprise return of the copy of *For The Term Of His Natural Life* I left in Beirut airport during a refueling stop. I haven't had to deal with anything like the excitement you're experiencing – joyful celebrations sweeping the length and breadth of the nation and as far out to sea as Rottneest Island.

Take heed, dear Cape Mentelle, and beware. Think carefully about gifts, for example. Your friends and colleagues will almost certainly want to give you something to mark the occasion. Wine, probably, as mine did. And oh how I'm regretting setting up that gift registry at Domaine de la Romanée-Conti. The thought of my friends struggling to scrape together forty-eight thousand dollars pains me deeply now. As does the failure of a single bottle to arrive.

My advice is, tell your besties it's Aussie wine only. And when the time comes for them to buy it for you, you might like to consider offering them a discount. Just saying.

Parties, as I'm sure you know, contain pitfalls. My plan to have Peter Dutton jump out of a large cake did not go well. Peter couldn't make it on the day, nor, as his aide explained, any day for the next 50 years.

Their email only arrived on the evening of the party, so I was forced to jump out of the cake myself. Frankly it spoiled the occasion. When I yelled 'surprise' I opened my mouth too soon, while I was still immersed in lemon cream, and I couldn't taste wine for hours.

Very tempting to have James Halliday leap out of a barrique of zinfandel. But please, think carefully first. At the very least, make sure he keeps his underwear on.

Finally, some thoughts on being fifty. You're not as young as you once were, Cape Mentelle, and while that's a state of affairs that adds exquisite qualities to most of your wines, please, watch your back.

I don't mean your younger competitors in Margaret River. Though I have heard that some of them have been making overtures to Renault. So do keep an eye out, the roads down your way may soon be clogged with cute corrugated vans making clandestine deliveries to your clients.

But mostly I mean, look after yourself. I recently saw one of your reds reviewed. 'A superb wine,' said the critic, 'loaded with a sublime weight of viticultural excellence and winemaking heritage.'

Please. Remember to do what I always do. Keep your knees bent while tasting it.

Morris Gleitzman is Australia's childrens' laureate and wine columnist for Gourmet Traveller Wine. This is his 18th MN story in 21 years.

Ed's Note: For the record, Cape Mentelle was founded in 1970 and officially celebrates its 50th next year but MN wanted to slightly scoop the celebrations.

Fab Cabs

The king of red grapes was poured, swirled, inhaled, savoured, compared and contrasted...

Pics: Gordon Baker



The annual Cape Mentelle International Cabernet Tasting celebrated a clutch of the world's very best cabernet wines from Bordeaux, Italy, California and of course, Margaret River. Guests were guided by the eminent palates of James Halliday, American wine writer Matt Kramer and Mike Bennie. They were nourished by local chef, Kate Lamont. Her cabernet main course match was succulent Margaret River wagyu with black garlic butter. Smiles all round... [See page 8.]

In the Nineties

It's over 700-pages thick and rates over 7000 wines, the definitive annual Australian wine bible cast by the inimitable James Halliday and his team. Yes folks, the *Halliday Wine Companion 2020* has again rated Cape Mentelle five prestigious red stars. What's more, the *Cape Mentelle Cabernet Sauvignon 2016* was recently selected in the *Halliday TOP 100* in the *Weekend Australian* scoring a blushing **98 POINTS**.

Significantly, six wines cracked 95 Points or more. These sample comments echo the scores.

Cape Mentelle Cabernet Sauvignon 2016: 'Pure and singular beautiful cabernet...'

Cape Mentelle 2017 Chardonnay: 'Takes a millisecond for its flavour mass to reach every corner of the mouth...'

Cape Mentelle 2016 Zinfandel: 'Truth is that it's fundamentally delicious...'

Needless to say the Cape Mentelle winemaking team is quietly chuffed and hoping that the 2020 vintage season delivers a bountiful harvest of gloriously ripe, flavour-packed grapes so that they can do even better in the future.



The Cellar Rat

Dearest Mentelles,

Well who would have thought...the Rat is back! All it took was 16 years and a glass (or three) of *Cape Mentelle Zinfandel*. Always was my fave Mentelle red. Some of you may not remember the infamous columnist, the Cellar Rat, an industrious soul with a beady eye. Several generations later his progeny have taken up scribing where the Rat left off.

The intervening vintages in the deep southwest have seen talented winemakers come, fill tanks and barrels, sip and slurp and then curiously, go.

Big kahuna Dave Hohnen was succeeded by surfer boy Johnny Durham (who eventually defected to vineyards in Victoria). Then came a chap with a famous West Aussie surname – Mann. Rob is still in the west wine game, upholding his granddad Jack's legacy.

But hey, let's not look back, even though we're facing up to 50. Let's look forward, to the new wave in Margs, that once sleepy surf hangout where now you can't get a park outside the Settlers Tavern.

What will the future bring? Robot driven tractors, more drones for vineyard surveillance, smarter Oscillys grading machines – all are installed or on the cards. Not like the old days when we cellar rats picked, tipped, crushed and pumped, then waved the magic fermentation wand to make wondrous wines. Some vats were regularly plunged by hand. Better than a year's membership at Fitness First. Extra stock was stored in recycled shipping containers, and guinea fowls patrolled for grubs. Ah, those were the days...

No more nostalgia. Wine lovers will soon be jetting straight into Busselton from Melbourne. Next stop? London, Shanghai, the world...drawn to our tip-top cab savs and surf. Imagine what that's going to do to cellar door numbers. Will they take the time to smell the wildflowers? And the briny Indian Ocean air...and walk the Cape Naturaliste Track?

Sounds like I might be advocating a simpler life. Probably am, spurred on by 1: age and 2: the amphora I spotted in the corner of the winery the other day. Who would have thought a concrete egg could produce a beguiling multi-layered au naturel batch of creamy chardy. If the future hatches wine like this I'll keep drinking...and thinking up more Cellar Rat tales to tell...

Love, light and peace,

Cellar Rat

Zinful Thinking

Dave Brookes pulled on his boots to reflect on one variety that has quietly hit its stride in Margaret River.



The original Zins...

As I sit here, glass in hand, ruminating about the liquid in my glass, my mind wanders to the grape varieties whose names roll off the tongue with ease, perhaps transporting the drinker to far away places. You know, ones that conjure up images of contour-planted vineyards on rolling hillsides, sweet warm breezes and that certain time of day when the light makes you feel like the central character in a novel of some repute.

Crljenak kaštelanski is not one of those grape varieties. Neither is tribidag, plavac veliki or Black St. Peter, yet these are all synonyms for the variety better known as zinfandel.

A winemaker I know had trouble selling his zinfandel, changed the name to another of its synonyms, primitivo, and sales shot up. I don't know. We're complex creatures but I like the name zinfandel; it's got a slightly Germanic angle that resonates. It has gravitas, it sounds strong.

Its genetic origins read like a Dan Brown novel. Zin made a name for itself in California during the Gold Rush somewhere between 1852 and 1857 but there was no record of the variety in the well-tended vine collections in France, thus ruling out any Gallic pedigree. Its path was tracked to the Austrian imperial nursery in Vienna, later making a voyage to New England for use as a table grape, and onwards to California where it was purchased by disillusioned gold prospectors who turned their hands to farming. Prior to that, the trail went cold.

It wasn't until accurate DNA profiling that the 'Zinquest' again began in earnest. In the 1990s it was established that zinfandel was identical to the variety primitivo grown on the heel of Italy's boot. As technology evolved further it was found zinfandel/primitivo had a parent in an obscure Croatian grape variety called plavac mali. Digging deeper still, Croatian viticultural researchers, working with Professor Carole Meredith of U.C. Davis discovered that a virtually extinct grape variety called crljenak kaštelanski from an island called Kaštela, off the coast of Split, was in fact genetically identical to zinfandel. Score one point for the boffins.

'Cape Mentelle Zinfandel was my first Australian example and remains the benchmark, always showing balance and line beneath the rich fruit profile.'

As we know, Cape Mentelle was one of the pioneers of the zinfandel in Australia, founder David Hohnen falling for its charms during his studies at Fresno State in California.

He reminisces. "On my return to Australia and inspired by the wines from Paul Draper at Ridge Vineyards, we organised some cuttings through the Swan Research Station, finally establishing a small planting in 1974. It's a grape known for being a bit of an awkward bastard to grow but it provides a robust wine

with great fruit depth that has won a legion of loyal fans over the years."

We've already established that I tend to daydream a bit when I drink wine. I'm a Pisces, ok? But when I think of zin drinkers, I think of hardy souls, tanned of skin and fond of a yarn or two. I suspect they do not order soy decaf lattes.

In an old issue of *Mentelle Notes*, Cape Mentelle cellar door staff took notes on the customers who took a shining to zinfandel. While it was hard to define their exact demographic profile it was said that zin lovers were more likely to wear a fedora than a panama and seemed to have a penchant for desert boots. I like the cut of their jib.

My own experience with zin was limited to the full-throttle, bodice-ripping styles out of California. More often than not intensely opulent affairs with high alcohols that didn't seem particularly suited to Australian palates. It had a reputation as 'a wine for heroes.'

There were some standouts. Like David Hohnen, I loved the wines from Paul Draper at Ridge. Seghesio, Turley and Ravenswood also impressed and some of the lower horsepower renditions from U.S. producers such as Broc Cellars are wonderful.

Cape Mentelle Zinfandel was my first Australian example and remains the benchmark, always showing balance and line beneath the rich fruit profile. I'd not revisited the wine for some time so jumped at the chance to taste a line-up of recent CMV vintages. It surprised me.

Sure the concentration and richness was there. Dark plum and cherry fruits, laden with fruitcake spice and a citrus-rind high note.

The fruit depth and texture can no doubt be attributed to both varietal characteristics and vine age but there was more – a savoury line that flowed through all the wines. There was elegance. For the life of me I cannot remember seeing that before. Evolution.

Of the recent years, the 2014 stood out as the most savoury, perhaps a little lighter on its feet than the years either side. The 2016

(Continued next page)

Normandy Landing

Meet Marine Laurent Cape Mentelle's brand manager.

Being named Marine by your parents could perhaps be seen as marking out a destiny from childhood village life in Normandy to a life of travel that eventually stretched across seas and oceans to Italy and South America, ultimately reaching the surf coast of Margaret River.

Not that Marine Laurent, who joined the Cape Mentelle team last year as brand manager, claims to be a deft wave catcher. But she does love her new-found home with a passion – and is learning to surf.

'Margaret River is a very unique place. It is an amazing mix of untamed nature, restless ocean, amazing wines and has such an embracing community feel. And there are no traffic lights.'

So how did this adventurous Normandy *fille*, who grew up in cider country, find her way to Western Australia's far-flung southwest and the wine game?

'One of my friends belongs to the family that once owned the Domaine Laroche in Chablis. She was always tempting me with good wine.'

Then multi-lingual Marine, who has a degree in Business Administration, immersed herself in the French world of luxury goods and fashion, ultimately to be recruited by De Beers in London. It was there while overseeing the famous brand's customer relationship management, she decided to explore her affinity for wine and enrolled in an evening WSET wine education course.



'I just loved those Monday nights,' which confirmed Marine's next career step – from jewellery to wine and a role at the Estates & Wines division of LVMH. Her Paris head office initiation was to soon lead to a new adventure and life in 'Margs' with her partner Manua, surrounded by vines – and within cooee of the Indian Ocean.

When not busy planning next year's events for Cape Mentelle's 50th anniversary, Marine heads out for bushwalks in local karri forests or for brunch at local wineries.

'Every day I pinch myself and think how lucky I am...there is no way one could enjoy this quality of life in Europe.'

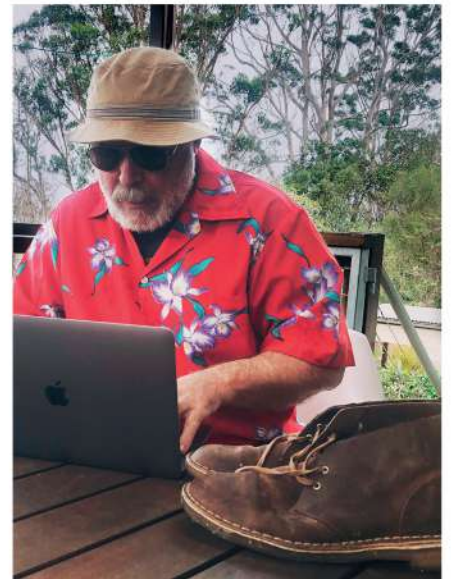
And there it would probably be a little more challenging to end the day with a chilled glass of *Cape Mentelle Chardonnay*, her very favourite wine.

(Continued from page 5)

was everything you could ask for from an Australian zinfandel; fruit purity writ large. The current release 2017 is a little tighter but no less impressive in its scale. It shows great potential and inherent form and drinkability that has me questioning my assumptions about the variety in Australia, dragging my desert boots out of retirement.

So when you think of *Cape Mentelle Zinfandel*, and me in desert boots for that matter, I'd like you to think of elegance. Of evolution. And of a grape variety with Croatian roots that has hit its straps in Margaret River. Oh...and if you're wondering, *živjeli* is Croatian for cheers!

Dave Brookes is a freelance drinks journalist and contributor to Gourmet Traveller Wine. He duxed the Len Evans Tutorial in 2011 but doesn't recall a zin on that tasting bench.



Dave Brookes – boots 'n' all.

Seeking Closure

There was no need to engage pricey legal representation in the process that has been preoccupying the Cape Mentelle winemaking team for the past few vintages. The decision was taken slowly and is unanimous. Some Cape Mentelle reds will henceforth be bottled under high quality cork, while others will remain under screwcap. So old is new again, largely because cork quality has improved significantly.

Tradition decrees that cork allows the wine to breathe and age gradually, a significant attribute especially when these wines are

crafted with powerful complex tannin frames intended to ensure their longevity.

The wines nominated for the revival of the traditional cork closure are *Cape Mentelle Cabernet Sauvignon* and its sibling the *Two Vineyards Shiraz*, commencing with the 2017 cabernet vintage. Other red wines in the portfolio will retain their 'twist and pour' screwcaps as these styles typically have softer more approachable tannins and can be enjoyed upon release. The white wine selection and *Cape Mentelle Rosé* will retain the convenience of screwcaps.



Don't throw out your corkscrews yet...

Eat In with Anna Gare

Pic: Nic Duncan



Spring has sprung and there's nothing I love more than gathering a few friends for an al fresco lunch and drinking a chilled Margaret River white! Buttery short pastry topped with a cheesy egg custard and fresh local asparagus is a divine combination that definitely calls for a glass of crisp *Cape Mentelle Chardonnay*.

And what better match than local Cambay cheese, my latest food obsession. If you are a curd nerd like me, make sure you check out their tempting stall at the next Margaret River Farmers' Market (every Saturday).

ASPARAGUS TART

Ingredients

Good short savoury pastry (*see my recipe at right*)

1 leek, white part only, halved lengthways, washed and finely sliced

1 tbsp butter

180gm Cambay Gouda or Havarti cheese, thinly sliced

Small bunch of dill, finely chopped

4 free range eggs

1 cup thickened cream

Pinch of salt and pepper

Bunch of asparagus (12 spears), ends trimmed and cut in half

Method

PREHEAT oven to 170°C.

LINE 30cm long flan tin with thinly rolled short pastry.

REST in fridge 30 minutes.

SAUTÉ leek in butter for 5 to 8 minutes, until soft.

THINLY SLICE cheese and scatter over chilled pastry base and evenly spread over the cooked leeks and freshly chopped dill.

WHISK eggs, cream and seasoning in a bowl until combined. Carefully pour into tart case.

TOP with asparagus, alternating the spears and stems.

BAKE for 30 minutes (approx.) on the very bottom of your oven. This will help to ensure a crispy base without needing to pre-bake the pastry. The tart will be ready when the mixture sets and has a golden tinge. If the pastry base is looking crisp and the custard has not set, move to the middle shelf for the last 5-10 minutes cooking time. Delicious served warm with a fresh garden salad.

Quick Short Pastry

1¾ cups plain flour

125gms butter, finely diced

½ tsp salt

¼ cup cold water

Method

PULSE flour, butter and salt in a food processor until just resembling breadcrumbs. (Can also do this with your fingertips).

ADD water, pulse five times, then pour into a bowl and push pastry together into a log using your hands.

WRAP with plastic, rest in fridge for 30 minutes, then roll out and use as desired.

Musts

VINEXPO – PARIS

10 – 12 FEBRUARY 2020

Parc des Expositions

www.vinexpoparis.com

VINEXPO – NEW YORK

2 – 3 MARCH 2020

Jacob K. Javits Convention Center

www.vinexponeويورك.com

PROWEIN – DUSSELDORF

15 – 19 MARCH 2020

www.prowein.com

Screen Time

Not long now till the curtain rises on the latest season of *Mentelle Movies*, when the winery gardens transform to an outdoor cinema for many enjoyable evening screenings under the stars. This season's *Movies at Cape Mentelle* kicks off on 13 December and runs through to 14 March 2020.

What better way to unwind than some serious screen-time charged with your favourite Cape Mentelle wine. This year new local caterer Kirk's Kitchen will provide a wide-ranging menu (including vegetarian and gluten free options) – delicious choices from cheese and charcuterie platters to Mexican enchiladas, and of course mandatory ice creams and jaffas.

Plan a night (or three) with family and friends in comfy beanbags (blankets provided on cooler evenings) but be sure to book ahead for these popular screenings.

Further details:

www.capementelle.com.au/Movies/Program-and-Tickets



Pic: Frances Andrijich

VINEXPO – HONG KONG

26 – 28 MAY 2020

Hong Kong Convention & Exhibition Centre

www.vinexpohongkong.com

GOOD FOOD & WINE SHOW – SYDNEY

19 – 21 JUNE 2020

International Convention Centre

www.goodfoodshow.com.au/tickets

PETANQUE@CAPEMENTELLE

ANYTIME when Cellar Door is open

Cape Mentelle Winery

www.capementelle.com.au/Cellar-Door/Petanque

Mentelle Collection

Pic: Russell Baker



Brand loyalty takes many guises, but in the wine game there is no better measure of such loyalty as a peek into a supporter's cellar. Long-standing and passionate Cape Mentelle fans, Russell and Jenny Baker, are amongst our most dedicated 'cellarists' admitting to a current cellar tally of 10-plus cases spanning a most impressive 36 vintages. Their favourites include *Cape Mentelle Zinfandel*, *Shiraz* and *Cabernet Sauvignon*, the latter dating back to 1981. It is still lying in wait for a very special occasion. Maybe Cape Mentelle's 50th anniversary this coming year?

Vale Tony Jordan

Mentelle Notes sadly records the sudden death of Tony Jordan OAM, one of the pivotal people in Australia's contemporary wine industry. Tony was CEO of both Cape Mentelle and Cloudy Bay from 2004 – 2008.

He was trained as a physical chemist, established a wine science course at Charles Sturt University and through his consultancy Oenotec, assisted many wineries achieve their dreams. He was also a passionate tree lover, with a penchant for rare green Chinese teas. His vinous legacies will live long.



Tony Jordan, Yunnan, China.

Latest Drops

CAPE MENTELLE WALLCLIFFE SAUVIGNON BLANC SEMILLON 2016

'A really good wine that was (and remains) a trailblazer for long-lived SBS in the style of white Bordeaux.'

95 POINTS, James Halliday, HALLIDAY

CAPE MENTELLE CABERNET MERLOT TRINDERS 2016

'Spot on for a drink now (or later) Margaret cabernet. Dark fruit, iodine and earthy savoury edges, subtle vanilla oak and floral perfume. Medium-bodied, supple...with a density and presence, not least super drinking appeal that sets it above the pack.'

94 POINTS, Gary Walsh, WINEFRONT

CAPE MENTELLE SHIRAZ 2016

'Always a leader in the Margaret River shiraz stakes. Yes. Beautiful wine. Buy and drink with confidence. Black cherry, woody spice notes, plum and peppercorns. A swoosh of smoky oak. Medium-weight and then some. Feels commanding. Absolutely on song.'

95 POINTS, Campbell Mattinson WINEFRONT

Seeing Blind

At this year's annual Cape Mentelle International Cabernet Tasting invited wine experts were asked to comment on each 'blind' bracket. Here are three insights into the 2016 cabernet contenders.

CHRISTINA PICKARD
USA WINE ENTHUSIAST:

'There is something really distinctive about Margaret River style cabs, that is almost paradoxical; where you can get this elegance with power, super-fine tannins that are also kind of muscular...there is something really beautiful when that balance is found...'

JOHN JENS, SOMMELIER:

'I thought about Margaret River, I thought about Bordeaux, I wasn't quite sure, lovely wine and in fact I liked it very, very much, quite complex.'

GARY WALSH, WINEFRONT:

'For me cabernet, is sophisticated, it's confident, it gets on with the job you know, it delivers year on year and ages well.'