

“THE MOTHERS OF
THE NEXT GENERATION
OF CAPE MENTELLE’S ICON
CABERNET SAUVIGNON”

CAPE
MENTELLE

MARGARET RIVER

MENTELLE NOTES JULY 2014





THE 'ALEX SELECTION'

Born in Bergerac in the South West of France, also known as the little sister of Bordeaux I was always destined to end up in the wine industry. After finishing school I made my way to Bordeaux where I began studying viticulture and winemaking. During my time at university I took on different internships which allowed me to build and develop my experience in both vineyards and wineries within the renowned French regions of St Emilion, Pessac-Leognan and Chablis in Burgundy. Shortly after graduating from Bordeaux University the opportunity to get some overseas experience arose in the unusual winemaking region of Virginia, USA. My experience in Virginia strengthened my love for Bordeaux red varieties - studying how cabernet sauvignon was growing on the foothills of the Blue Ridge Mountains was the premise of my career ambitions. I thought it was time to explore some more exotic horizons whilst specialising in viticulture. A French Government program called VIE offers newly graduated French talents to bring their knowledge and skills overseas. Margaret River, Australia sounded like the perfect destination to enhance my experience with cabernet sauvignon in another terroir.

Cape Mentelle is an established pioneer and leader of the Margaret River cabernet sauvignon style and like all good pioneers we don't like to rest on our laurels. Prior to my arrival at Cape Mentelle a project to assess and improve the cabernet blocks health and production was already in the pipeline and has since become 'my baby'. I jumped on board this three year program which will assess our three original blocks of cabernet living in the heart of the Estate vineyard. As the first established blocks, they produce a cabernet sauvignon excelling in finesse and elegance (not shy to be tasted after a Château Margaux in

our International Cabernet Tasting). However, maintaining these 40 years old vines to ensure that they are producing a sustainable amount of grapes is a challenge, therefore the decision was made to create a rejuvenation plan.

I began a careful inspection which indicated that 80 percent of these vines are healthy and well producing, unfortunately the other 20 percent are struggling to produce grapes and/or the quality we desire as they are unable to achieve fruit set or ripening due to machinery injuries or disease. With this key information we are now able to work on a long term program to fill holes and replace non-producing vines through a layering plan. A way in which to rejuvenate the damaged vines is still being decided.

To raise this project to another level I then went on to select the 200 best performing vines out of the two oldest blocks of Houghton clone. The final selection was made based on the health status, balance of the vine reflected in the canopy/fruit ratio and by analysing their specific bunch structure and berry size; we then monitored their phenolic maturity compared to the Estate Cabernet. The grapes from these vines were tasted immediately prior to harvest and have been fermented separately to produce a wine that already promises a higher quality in flavour concentration and an elegant structure built on fine tannins.

Out of the range, 25 vines stood out as being of an exceptionally high standard due to their canopy, trunk and bunch structure and their unique flavour profile. After rigorous virus testing, the virus-free vines out of those 25 will be used to source vine material for propagation and are destined to become the mothers of the next generation of Cape Mentelle's iconic Cabernet Sauvignon.

Alexandra Descard
Vineyard Coordinator, Cape Mentelle

CAPE MENTELLE

INTERNATIONAL CABERNET TASTING

SINCE 1982

We are delighted to announce that this year's Cabernet Tasting will be a feature event of the highly acclaimed Margaret River Gourmet Escape and will take place on Friday the 21st November 2014. The Margaret River Gourmet Escape, selected as one of I-S Magazine's Top 16 events happening around the world in 2013, offers an extraordinary weekend with some of the very best food and wine talents from across the globe in 15 stunning bespoke locations throughout the region.

Whether you are passionate about great cabernet or simply enjoy the finest food and wine in the company of good friends, the Cape Mentelle International Cabernet Tasting, a tradition since 1982 is an exclusive event that is not to be missed.

This benchmark event will commence with the tasting of 20 esteemed cabernets from the 2011 vintage and will showcase wines from the world's finest cabernet producing regions – including stars such as Château Haut-Brion

from Bordeaux alongside the best from Napa Valley, Tuscany and Australia. Margaret River will also be well represented having experienced another stunning cabernet vintage in 2011.

The tasting will take place in Cape Mentelle's historic cabernet cellar and will feature insightful comments from guest speakers from the wine industry and media. Afterwards in the winery's tranquil, native gardens a delicious long table lunch will be prepared by an esteemed Australian chef. The menu will be created from regional produce to complement the cabernets of the tasting.

Tickets for the event can be purchased via the Gourmet Escape website www.gourmetescape.com.au and will go on sale this month.

We look forward to welcoming you to Cape Mentelle!

*For more information contact:
emma.neff@capementelle.com.au*

SILVER SCREEN SUMMER

The movie season at Cape Mentelle wrapped up on March 23rd ending another extremely successful big screen celebration of great movies, balmy summer nights and fabulous food and wine. The 'Movies at Cape Mentelle' programme comprising of more than 75 acclaimed films over 100 nights saw record numbers claim a patch on the lawn in the winery's picturesque gardens under the stars.

We are pleased to say that a whopping 4,356 Lamont gourmet pizzas were consumed, 586 ice creams devoured and just over 19,500 glasses of wine were enjoyed (responsibly of course!) over our 6th season.

A big thankyou to our locals and visitors alike for their continued support and we look forward to seeing you next summer!

In the meantime keep an eye out for details on our Facebook pages;

www.facebook.com/moviesatcapementelle
www.facebook.com/capementelle



LANGTON'S CLASSIFICATION OF AUSTRALIAN WINE VI



This Classification is unquestionably the most prestigious and well respected wine classification outside of Europe presenting the ultimate guide to fine Australian wine across three categories; Excellent, Outstanding and Exceptional. The sixth edition of Langton's Classification of Australian Wines released on the 1st May 2014 saw Cape Mentelle Cabernet Sauvignon move from the 'Excellent' category to 'Outstanding' ranking it amongst 52 other benchmark quality Australian wines.



"The classic ageworthy Cape Mentelle Cabernet Sauvignon, with its beautiful fragrance, purity of fruit, structure and vitality, has played a significant part in shaping Margaret River's premium wine image."

Langton's Classification of Australian Wine VI

MENTELLE AMBASSADOR

In September 2013 wine lovers Nicholas Johnson and his wife Patricia travelled to Bordeaux, France where they participated in a 1 week wine tour. The tour took them to some of the great wineries in the region including Château Haut-Brion, Château Lafite Rothschild, Château d'Yquem.

At the end of the week a lavish farewell dinner was held at Château Laurensac and guests were invited to bring a bottle of wine from their home country to drink alongside some of the Grand Cru wines the group had enjoyed during their trip.

As long-time fans of Cape Mentelle wines, the couple were very pleased to have this opportunity to share one of their favourites; Cape Mentelle Wallcliffe Shiraz 2003 over a beautiful dinner while talking about the unique Margaret River Region with foreign folks.

Other wines served that evening included Château Margaux 2001, Château Latour 1994, Château d'Yquem 1995 and others brought by tour guests, mainly from USA. The bottle of Cape Mentelle Wallcliffe Shiraz 2003 was very well received and created some great interest at the dinner table about our remote and spectacular region.



Nicholas Johnson

You too can become a Mentelle Ambassador, for inspiration have a look at previous Ambassador photos on our facebook page - www.facebook.com/capementelle. Next time you are in a remote or exciting location keep your eyes peeled for that unique photo opportunity – of you or someone you love, with your favourite drop of Cape Mentelle! We will publish the best and most intriguing photo and the winning Mentelle Ambassador will receive a FREE mixed case of six bottles of Cape Mentelle wine (within Australia).

All entrants will receive a limited edition leather Cape Mentelle notebook.

Email entries to: emma.neff@capementelle.com.au

A LOVER OF FAST FOOD

“This passionate consumer has long been a fan of fast food. I don’t mean over-processed, artificially coloured and flavoured junk food, but dishes that can be prepared and plated without involving too much labour – and using fresh, locally sourced, seasonal ingredients.”

This is one such dish, with an Asian influence, which happily partners the Cape Mentelle Shiraz 2012. With its pepperiness and notes of mulberry and plum this fine young wine was bottled in October last year, having been maturing in Burgundian oak barriques. The full flavoured palate deserved robust food flavours without being overly spiced. Although I choose pork for this dish, it may also be prepared with chicken or veal. The stir-fry features have come fresh from my garden but partakers are free to make their own preferences.

Side dish: Recently, just about everyone I know is on, is going on, or at least has heard about the 5:2 ‘Eat, Fast. This is the diet which involves eating and drinking normally five days a week and fasting on two days. While that may sound frightening, it doesn’t mean refraining from eating, rather, it limits intake to 500 calories for women and 600 for men. Because of the limited amount of fat used in the recipe, and low caloric vegetables, this dish qualifies.

Use a non-stick pan or wok to reduce amount of fat needed, and keep mushrooms and vegetables moist with the occasional splash of stock but do not let them stew.

Chef Ian Parmenter



Spicy pork and mushrooms with vegetable stir-fry

Ingredients

600g pork steak or fillet in four pieces
2 tbsp soya sauce
1 tsp sesame oil
2 cups Asian mushrooms, roughly chopped
2 tsp chopped garlic
Sprinkling of ground mace or nutmeg (optional)
2 tsp sesame oil
Quantity of chicken or vegetable stock
2 tbsp finely chopped Spanish or other onion
1 cup French beans, roughly chopped
1 cup carrots in thin strips (Julienne)
1 cup zucchini strips (cut with peeler) from small zucchinis, skin included
1 cup cucumber strips (cut with peeler) skin included
1 tbsp chopped red chilli
1 tbsp hoisin sauce (or soya sauce)

Marinate meat in soya sauce and sesame oil for about a half-hour or longer. Can be marinated the day before and kept in the refrigerator overnight.

Remove meat, reserving marinade.

Over brisk heat, stir fry mushrooms and garlic with sesame oil splashing stock to keep moist. Stir in nutmeg, remove from pan and keep in warm place.

Stir fry vegetables in order of most cooking need: onions first, then beans, then carrots, zucchini, cucumber, chilli.

Again splash in stock to keep moist.

When cooked so that vegetables are still al dente, stir in hoisin (or soya sauce) remove and keep in warm place.

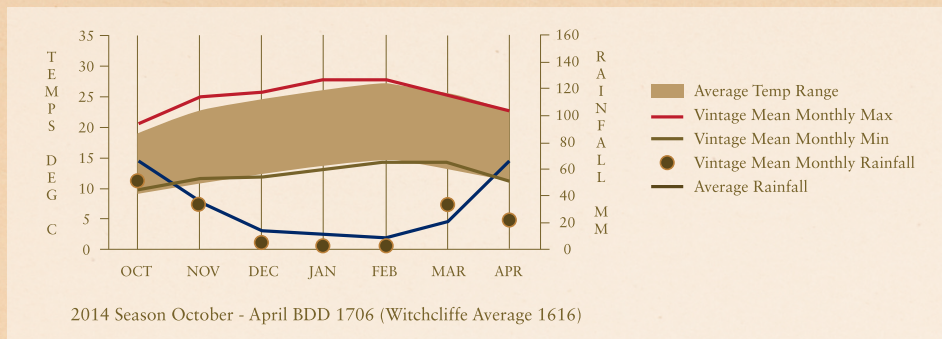
Cook meat both sides on brisk heat three or four minutes both sides. Remove and allow to rest for 5 or 6 minutes.

On warm plate, put vegetables, top with meat, then mushrooms. Pour over any residual juices and garnish with basil if desired.

(Confession: I’ve been on the 5:2 diet and it has been working for me!)

For more of Ian’s recipes go to: www.youtube.com/consumingpassions or follow him at www.facebook.com/ian.parmenter.1

2014 VINTAGE REPORT



Margaret River experienced a vintage amongst one of the warmest on record and on par with the very warm 2011 vintage. Margaret River has strong claims as the world's most consistent climate for wine production with 9 of the last 10 vintages being outstanding. Whites were all harvested in a rush and look fantastic. Flavours are bright and fresh with natural acidity high and in good balance.

The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. Yields on some varieties in exposed locations suffered from spring storms around flowering time, but in general moderate yields were achieved for the key varietals; cabernet, sauvignon blanc, semillon and chardonnay in line with the regional averages. Cabernet sauvignon is again expected to be the star with outstanding depth of flavour and the characteristic fine gravelly tannin structure for which the region is famed.



A new vintage is born



Have your cake and eat it



Vine talk



The red ferment diggers



Branded



Picked and ready to go



Many hands make light work



Grapes, grapes and more grapes



Vintage crew in their new high vis vests



A budding winemaker

NEW RELEASES

Cape Mentelle Shiraz 2012

The 2012 Shiraz continues a trend for Cape Mentelle towards promoting fragrance and perfume in this wine. Bright and juicy blueberry fruits are complimented by lifted aromatics benefitting from 100% berry sorted fruit and maturation in both large old Vats and small burgundian barriques (15% new).

Cape Mentelle Zinfandel 2012

The 2012 Zinfandel is a great example of what this 1ha of 40 year old bush vines can produce and we regard it is perhaps the best zinfandel in recent memory. Old vines are critical with zinfandel in imparting a looser bunch structure and smaller berries which resist bunch rot in the ripening grapes which can be an issue with the higher humidity associated with being only 4km from the ocean. Fermented in 3000L French oak open fermenters following berry sorting the wine is plush, brooding and intense while retaining a clarity of fruit instantly associated with zinfandel.

REVIEWS



Cape Mentelle Shiraz 2012

Ray Jordan
West Weekend Magazine - May 2014
97 points

Positively stunning shiraz from this great Margaret River producer. Deep and powerful, yet with remarkable elegance and style. Spices and blackberry on the nose with a little blueberry and chocolate nuance. The palate has a sinewy thread holding the oak and tannin around the intense driving fruit flavours. An engaging savoury finish. All class.



Cape Mentelle Zinfandel 2012

Campbell Mattinson
The Wine Front - February 2014
94 points

A long, long time ago Cape Mentelle was the second winery I ever visited in my Australian wine journey. I arrived by bike, ex a backpackers hostel in Margaret River. That would have been, probably, 1991-ish. One hectare of zinfandel vines were growing at Cape Mentelle then and had been (at the time) for about 15 years. They've now been growing there 40-odd years.

Cape Mentelle zin is a very good wine nowadays. The burly days are well over, though of course it still gives as good as it gets. It's bold but tidy. Tar, raspberry, tobacco, raspberry and an assortment of dried herbs. Sweet, chocolatey oak adds a gentle spruce. Not hard to like, shall we say.

INTRODUCING MOËT HENNESSY COLLECTION

Moët Hennessy
Collection

Moët Hennessy Collection is the new official e-store for Cape Mentelle - the place to explore, discover and purchase the full Cape Mentelle range including exclusive items, cellar door releases, luxury gift sets and more.

www.moët-hennessy-collection.com.au/shop-online/wine-shop-brand/cape-mentelle/



Cape Mentelle Vineyards

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Cellar Door is open daily 10.00am - 4.30pm

 www.facebook.com/capementelle