

CAPE MENTELLE

MARGARET RIVER



Cabernet Sauvignon 2019

PRECISE . INTENSE . ELEGANT

Cape Mentelle has a rich history of exceptional quality and consistency with Cabernet Sauvignon, from a pioneering producer in Margaret River in the early 1970s to a benchmark winery today. Our Cabernet Sauvignon is the culmination of an intensely detailed approach to our vineyards and grape selection. From our vigour and soil mapping techniques to the identification of select parcels and hand harvesting bunch by bunch, we ensure gentle handling through every stage of production.

A magnificent testimonial to our heritage vineyards, consistently delivering power, elegance and opulence.

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

APPEARANCE

Brick red hue with a black rim.

NOSE

Intense fruit aromas of black cherries, cassis, ripe red plums and blackberries. Delicious sweet spice and cardamom melding with toasted hazelnuts and bay leaf.

PALATE

A brooding wine with a rich, dense palate. Blackberry compote, figs and dried prunes with a dusting of cocoa powder and five spice. Muscular tannins leave a savoury and powerful finish showing great length.

FOOD PAIRING

Smoked beef brisket.
Vegetarian moussaka.
Black Forest gateau.

CELLARING

15+ years

BLEND

97% cabernet sauvignon
3% merlot

ANALYSIS

13.9% alcohol
5.96 g/l total acidity
3.69 pH

VITICULTURE

Our aim with cabernet sauvignon is to deliver grapes that are a true and vibrant expression of the vineyard site, with excellent tannin structure and ripeness. A range of precision viticulture techniques are included in our annual plans for each block, with the focus on canopy manipulation, ensuring air flow and sunlight penetration into the fruit zone. These mature vines from our Estate Vineyard provide consistently high-quality fruit year after year. The 2019 vintage has been described as a “vintage made in the vineyard” and this could not be more apt. Overall 2019 was a much cooler season, creating an extended growing period and producing lower yields than usual. This was a season that required more focus on canopy manipulation to combat disease pressure, but the quality of the resulting wine was a reflection on the pedigree of the site.

WINEMAKING

Our Wallcliffe heritage vineyards were handpicked in the early hours of the morning. After destemming the cabernet parcels were lightly crushed to a combination of wooden vats, closed and open top static fermenters. The ferments proceeded with wild and selected yeasts and extraction operations were decided on tasting, day by day, without recipe. Post fermentation maceration was long, up to 67 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed then transferred to barrel to complete malolactic fermentation. The wine was matured on fine lees for 18 months, in French barriques of which 50% were new. The final blend remained unfinned and was filtered before being Estate bottled.