

# CAPE MENTELLE

MARGARET RIVER



## 2020 Reserve Chardonnay

PURITY . ELEGANCE . FINESSE

In Margaret River, considered one of Australia's premium chardonnay growing regions, Cape Mentelle creates wines of plush texture, depth and power, yet balanced with a fine frame of acidity. This Reserve Chardonnay reflects Chapman Brook and Crossroads, our two southern Margaret River vineyards. Both sites have wonderful expressive personalities that complement each other beautifully and represent a combination of both our past and present. From careful site selection many years ago through to refined and innovative viticulture and winemaking practices today. Bringing them together is a joy, creating one of the finest expressions of our unique terroir.

“A Chardonnay symphony of our vineyards, *power and elegance* all the way to the grand finale!”

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

### NOSE

A subtle bouquet expanding with great intensity of white peach, guava, ripe pear and jasmine flower with beeswax notes. The fragrance building as it opens up in the glass.

### PALATE

Bouquet and body are not separately distinguishable. This three-dimensional wine will take you on a journey into the heart of our vineyards. Generosity from perfectly ripe stone fruit, rock melon and honeysuckle represents Chapman Brook Vineyard, while Crossroads Vineyard brings tension adding another layer with lime, lemon curd and mandarin. Additional elements of flint beautifully support the firm structure and profound personality.

### FOOD PAIRING

Crayfish with sage butter sauce.  
Mushroom tart with shaved truffle.  
Gougères, French cheese puffs made with aged cheddar.

### APPEARANCE

Pale yellow

### CELLARING

10+ years

### BLEND

100% chardonnay

### ANALYSIS

14% alcohol  
7.4 g/l total acidity  
3.11 pH

### VITICULTURE

The 2020 vintage in Margaret River was a real treat for viticulturists; the culmination of a perfect growing season evolving into a temperate summer and long, mild autumn. Beautiful weather and lower yields gave sufficient time for fruit to reach its peak. In addition, the timely flowering of native marri trees kept the birds at bay and little to no rain meant that growers could literally “take their pick”. This wine showcases our top chardonnay blocks each season from our two southern vineyards, about 15 minutes south of the Margaret River township. Differing greatly in terms of aspect, soil profile, temperature extremes and rainfall, these conditions contribute to a variation of fruit profile which highlights the vineyard site, our region and the specific vintage conditions. The resultant wine represents a combination of both past and present. Careful site selection many years ago through to a refined process of viticulture which encompasses pruning technique, soil management and several passes by hand, has ensured the fruit is a pure reflection of site and varietal. Hand harvested in the cool of the morning and processed accordingly to retain aromatics, transporting the vineyard to the glass.

### WINEMAKING

Select parcels of chardonnay are hand-picked with a ‘one plot, one batch’ approach, then gently pressed and transferred to barrel for wild fermentation. The beautiful French oak (38% new) is focused on enhancing the attributes of site. The wine is left unsulfured for a few weeks post-ferment with a stirring regime monitored by taste to build texture and refine structure. Each batch is reviewed throughout maturation to assess the blends. For this first release of the Reserve Chardonnay our tasting team selected the best blocks that vintage 2020 provided, then selected barrels from each to craft a blend representing the finest expression of harvest, allowing each block to shine.