

CAPE MENTELLE

MARGARET RIVER



Shiraz 2020

BOLD . GENEROUS . EXPRESSIVE

Shiraz in Margaret River is a hidden gem worth seeking out. Shiraz clearly expresses the variation in seasons, speaking loudly of the place it comes from and the ocean that surrounds it. The winemaking team have a plethora of choices in terms of whole berry and bunch inclusion, maceration regimes and blending options. It rewards with a depth and savouriness unique to our region.

‘A journey through our vineyards and the diversity of their Shiraz personalities.’

- CORALIE LEWIS, CAPE MENTELLE WINEMAKER

APPEARANCE

Dark purple.

NOSE

Rich fruit profile with attractive notes of dark plums, black olives and sweet spice.

PALATE

A smooth, plush, harmonious Shiraz with notes of blueberries, crunchy plums, cassis, white pepper, black tea and a touch of cacao. The tannins are polished and refined, gliding across the palate like velvet, elevating the fragrance and tension of the wine. A vibrant finish completes the journey of our diverse shiraz personalities.

FOOD PAIRING

An earthy porcini and wild mushroom risotto.
Roast venison loin with pumpkin & Sichuan salt.
Panfried haloumi with blood plums.

CELLARING

10+ years

BLEND

94% shiraz
6% grenache

ANALYSIS

13.9% alcohol
6.75 g/l total acidity
3.65 pH
Suitable for vegans

VITICULTURE

The 2020 vintage in Margaret River was a real treat for viticulturists. Beginning in January, harvest was one of the earliest on record due to the lower yields and warm, dry weather. Low disease pressure, timely flowering of native marri trees to keep the birds at bay and little to no rain meant that growers could literally “take their pick” as required. Rainfall resumed in March but overall, a warmer than usual summer with plenty of heat accumulation across the season. Made with shiraz from all three of our Margaret River vineyards; each parcel of fruit is individually managed to ensure a true expression of flavour and character. From soil management and pruning techniques through to canopy manipulation, each decision is tailored to ensure a pure representation of site. Our Crossroads Vineyard provides the backbone, with our Estate Vineyards adding power and Chapman Brook balancing the blend with a beautiful elegance.

WINEMAKING

After destemming, individual blocks were lightly crushed to closed top fermenters and open wooden vats then fermented with selected yeasts. The saignée method was employed on specific parcels to enhance fruit concentration. Cap management operations were gentle and maceration periods reached up to 23 days. At the desired balance of fruit perfume and soft tannins, each batch was basket pressed, with the pressing wines kept separate. The major portion of the blend was assembled after eight months, allowing the wines and pressings to integrate harmoniously through ageing. The wine was matured in barrel for 15 months with limited racking and 22% new French oak was used to complement the fruit. The final blend remained unfinned and was filtered before being Estate bottled.