

CAPE MENTELLE

MARGARET RIVER



Zinfandel 2020

Our founder, David Hohnen, fell in love with this variety whilst studying in the US in the early 70's. He brought his new discovery home to be planted in 1974 on the Wallcliffe Estate Vineyard. This fickle variety demands great attention viticulturally, requiring a high bush vine trellis with plenty of space and air for the large compact bunches. It has become a cult classic for us, making a powerful yet fresh version of this ancient variety, enticing its followers each year to return and enjoy.

BOLD . VIBRANT . GENEROUS

'Dry grown, low yielding bush vines from our original Estate Vineyard can be prone to unruly behaviour! However, with great attention to detail these vines deliver an incredible layered wine of depth and power, a truly memorable experience.'

-CORALIE LEWIS, SENIOR WINEMAKER

APPEARANCE

Deep ruby with a dark rim.

NOSE

The aromatics are bright but complex with black liqueur cherries, fruit mince pies, chocolate coated oranges and coconut. Delicious spices overlay with cinnamon, vanilla, Chinese five spice and star anise.

PALATE

Beautiful fruit weight and density on the palate invoking the classic reminiscence of Christmas cake. There is a savoury element completing this meal in a glass; the bitter, chocolaty richness of coffee nibs and the mist of cigar smoke add to the dusty, powerful tannins.

FOOD PAIRING

Roast quail with rosemary, thyme and garlic.
Red lentil dahl.
Dark chocolate espresso cake.

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 10 years and beyond.

BLEND

95% zinfandel
5% shiraz

ANALYSIS

14.1% alcohol
6.24 g/l total acidity
3.56 pH
Suitable for vegans

VITICULTURE

Zinfandel is known as an iconic wine at Cape Mentelle but an unusual grape varietal for Margaret River. This brings challenges each year for our viticultural team as the large bunches are notoriously thin skinned, creating the risk for disease incidence during cooler vintages. This small block of zinfandel is located on our Estate vineyard, just 4kms from the Indian Ocean. Bush vines demand significant attention to detail with all tasks, such as canopy management, fruit thinning and shoot positioning, all carried out by hand. The aim is to produce grapes with a dense concentration of flavour and powerful expression of place. The 2020 vintage was considered close to perfect, a long warm summer with great ripening conditions and an extended mild end to the season, allowing for plenty of time to harvest. March brought an unexpected rain event, but this provided a refresh for our reds before picking.

WINEMAKING

Zinfandel was handpicked in early March to capture confectionary flavours from shrivelled berries and bright red fruit flavours from whole berries, along with ripe tannin. The fruit was then fermented in a combination of wooden vats and closed top fermenters with selected yeast. With careful monitoring batches were basket pressed after 27 days on skins and pressings kept separate. Integrating only the best pressings back to retain the powerful structure of zinfandel, it was matured in barrel for 18 months using 50% new French, American and Hungarian oak building complexity. Requiring no fining the final blend was filtered prior to being Estate bottled.