

# CAPE MENTELLE

MARGARET RIVER

## TRINDERS CABERNET MERLOT 2022

BALANCED, ROUNDED, GENEROUS

Trinders Cabernet Merlot takes inspiration from the classic red blends of Bordeaux. Cape Mentelle has developed an international reputation for outstanding Bordeaux varietal and blended wines which are perfectly suited to the climate and soils of Margaret River.

This wine captures the depth and structure of Cabernet with the dark fruit and plush flavours of Merlot, which, when blended creates a well rounded, full and rich style.

“Cabernet Merlot is a wine for unwinding. Generous and unpretentious with enough complexity & character to keep you interested.”

- Coralie Lewis, Cape Mentelle Senior Winemaker



# TRINDERS CABERNET MERLOT 2022

**Appearance:** Medium light purple.

**Nose:** Complex aromatics jump out with crème de cassis, red cherries and blackberry preserve. Finer nuances of fresh rosemary and dried herbs meld with perfumed floral notes of rose and violets.

**Palate:** This blend combines cabernet and its dark ripe flavours of cassis and fresh plum with hints of dried herbs, whilst merlot subtly brings plush blue fruits and warmth. This is all balanced with silky tannins and neatly integrated oak highlighting savoury spices.

**Food Pairing:**

A classic Coq au Vin.  
Portobello mushroom risotto with crumbled feta.  
The perfect charcuterie board.

**Viticulture:** All of our Estate grown fruit is pruned, thinned and leaf plucked by hand, carefully timed to ensure correct rate of development for both tannin and flavour ripeness. We are looking to capture a density of both colour and flavour in each parcel. The 2022 season produced the coldest and wettest start to the growing season seen in over five decades. Temperatures then radically increased during summer months, with the region experiencing multiple heat waves. The weather across the harvest period provided ideal conditions, combining warm temperature and low rainfall that allowed for extended ripening across the board.

**Winemaking:** After destemming the fruit was lightly crushed to stainless steel static fermenters, with selected yeasts. Extraction was gentle and fruit was held on skins for 20 days. At the desired balance of fruit perfume and rounded tannin, each batch was basket pressed. The wine was matured in barrel for 14 months and 25% new French oak was used to complement the fruit. The final blend was assembled in spring 2023 and remained unfinned prior filtration and bottling..



**Cellaring:** Ready for enjoyment in its youth, this wine can also be cellared for up to 10 years.



**Blend:** 90% cabernet sauvignon, 9% merlot, 1% petit verdot



**Analysis:** 14.2% alcohol, 5.74 g/l total acidity, 3.57 pH  
Suitable for vegans.