

CAPE MENTELLE

MARGARET RIVER



Chardonnay 2023

AROMATIC . BALANCED . LAYERED

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. Built around the classic local Gingin clone, this multilayered and complex wine draws upon an additional array of clones and multiple microclimates within our sites, benefitting from cool nights to capture an exquisite vibrancy of fruit.

'A refined statement from our Southern vineyards - elegance in a glass with presence, complex richness and minerality through to the core.'

- CAMILLE BRU, CAPE MENTELLE WINEMAKER

APPEARANCE

Bright pale lemon.

NOSE

Stunning mineral aromas of struck flint and sea spray roll in first, followed by acacia, jasmine and lime pith with a touch of biscuity shortbread.

PALATE

The palate shows focus and balance, evolving with confidence and generosity. There is a succulent core of fruit with a maritime freshness, yellow stone fruit, cumquat and nashi pear accentuated by pink salt and crushed seashell. The fine phenolics, satin texture and mouthwatering acidity are spot on!

FOOD PAIRING

Chicken Piccata (lemon, butter, caper sauce).
Chargrilled vegetable bruschetta.
Melon, burrata and crispy prosciutto salad.

CELLARING

Will age gracefully for 10 - 15 years

BLEND

100% chardonnay

ANALYSIS

13.4% alcohol
7.99 g/l total acidity
3.1 pH
Suitable for vegans

THE SEASON

Chardonnay is grown on our two southern vineyards, about 15 minutes south of the Margaret River township. The two sites differ greatly in terms of aspect, soil profile, temperature extremes and rainfall. These conditions result in a variation of fruit profile which highlights the vineyard site, our region and the seasonal conditions each year. During the season our focus is to ensure good canopy growth while allowing air flow and sunlight in. This naturally reduces disease risk and encourages good fruit set in early summer. The majority of our chardonnay blocks are hand harvested in the cooler early morning conditions. Our aim is to produce fruit that showcases a great expression of site, with bright natural acidity, depth of flavour and purity of fruit. The 2023 season started with a mild spring leading into a dry and calm summer. Grapevine ripening continued steadily throughout, with harvest commencing mid-February. Overall, we experienced another beautiful Margaret River growing season.

WINEMAKING

Chardonnay was hand-picked with a 'one plot, one batch' approach and cooled overnight before being whole bunch pressed. The juice is transferred to barrel with all the solids, for fermentation with either wild or selected yeasts. French oak selection is focused on enhancing the fruit personalities of each plot, with 28% of the barriques being new. The wine was left unsulphured for a few weeks post-ferment and matured on lees for ten months, with a stirring regime monitored by tasting to build texture and refine structure. The final wine, blended in December, showcases the unique taste of the Gingin clone from our Chapman Brook and Crossroads sites.