

CAPE MENTELLE

Shiraz 2018



Category:	WINE
Style:	RED WINE
Variety:	SHIRAZ
Region:	MARGARET RIVER
Vintage:	2018
Volume:	750ml
Vineyard:	The fruit comes from our Wallcliffe, Trinders and Crossroads vineyards. The typical soils of these vineyards are geologically ancient, free draining red sandy loams with a high percentage of lateritic gravel. The vines are now fully dry grown and, early in the season, manually thinned and leafed to expose the fruit. Picking decisions are made by taste only; picking is by hand in small batches
Vinification:	The fruit is destemmed from 70 to 100% (up to 30% whole cluster inclusion) and lightly crushed to a combination of open and closed fermenters. The ferments proceed with wild yeasts, some with viognier cofermenting to add aromatic lift and deepen colours. Post fermentation macerations are long- up to 80 days- before light basket pressing. Malolactic fermentation takes place in French (80%) and American (20%) oak barriques (20% new) and the wine is aged on lees (fermentation solids) for 16 months
Appearance:	Deep dark magenta with garnet edges
Bouquet:	The aromatics are floral and spicy; wild black cherry, violets and lavender with orange marmalade and intense smoked peppercorns. Finer nuances of cardamom and cocoa nib entwined with leather and oriental spices with undertones of briar and savoury licorice notes
Palate:	The palate is rich and juicy displaying satsuma plum and ripe black forest berry fruits of mulberry and blackberry overlaying cured charcuterie and smoked pink peppercorn. Oak notes of cinnamon and nutmeg, licorice and clove interlace with red mineral earthy notes, hints of orange peel and cedar bark. The tannins are chewy, yet silky with great texture and detail

Technical Analysis:

Alcohol:	14.30%	pH:	3.64
Packaging:	6 x 750ml	Titrateable Acidity:	5.63

Hancocks Product: 21979