

CAPE MENTELLE

MARGARET RIVER

MARRI CHARDONNAY

Since 1976 the iconic Marri tree line has featured on the Cape Mentelle labels. These stalwart trees filter the summer breezes, protecting the vines and ensuring optimal ripening conditions for this range of fresh, vibrant wines.

Appearance: Pale yellow.

Nose: White flowers, tropical notes and hints of brioche.

Palate: An inviting palate of yellow stone fruit carrying through to a textural finish.

Food Pairing: Crab linguine, ripe soft cheese or crispy chicken.

Viticulture: Viticultural focus is to care for and manipulate the vines in a way that allows for a true representation of vineyard, region and varietal. Canopy management throughout the season encourages growth along with air flow and sunlight and is crucial to ensure a bright fruit expression is captured at harvest and therefore conveyed in the glass.

Winemaking: Balance and varietal character drives our picking decision. Chardonnay is picked in the cool hours of the night to preserve fruit purity and aroma. The fruit was gently pressed before being sent to tank for fermentation on fine lees, with a portion maturing in oak to ensure we have a complete wine which is a representation of Margaret River.

Alcohol: 13%

“Fruit driven with a light structure”

BEST BUY
WINE ENTHUSIAST
92 POINTS

