

# Moët Hennessy Southern Hemisphere Wine Estates

By, Marcy Favila Cashman



**CAPE  
MENTELLE**  
MARGARET RIVER

CLOUDY BAY  
NEW ZEALAND

  
**TERRAZAS**  
*de los Andes*

# Tasting Lineup

2017 Cape Mentelle Sauvignon Blanc Semillon

2016 Cape Mentelle Shiraz Cabernet Sauvignon

2018 Cloudy Bay Sauvignon Blanc

2014 Cloudy Bay Pinot Noir

2017 Terrazas de los Andes Altos del Plato Chardonnay

2017 Terrazas de los Andes Torrontés Reserva

2017 Terrazas de los Andes Altos del Plato Malbec

2016 Terrazas de los Andes Malbec Reserva



# CAPE MENTELLE

MARGARET RIVER



# *History*

- Established in 1970 by David Hohnen, and was one of Margaret River's "founding five" wineries
- Started small with just 16 hectares of vines planted on what is now referred to as the 'Wallcliffe Vineyard (featured here)
- Pioneered many of the region's renowned wine styles and today is a benchmark for the quality of the region's wines.



# Margaret River - Australia's Premium Wine Region

- Since the first vineyards were planted in 1967 this prestigious wine region has been receiving international recognition for wines of exceptional quality.
- Well-drained ironstone gravel soils.
- Favorable maritime climate similar to Bordeaux but with more sunshine.
- Warm temperatures are tempered by sea breezes.
- Possesses all the elements for growing Bordeaux grape varieties.
- 50 years after the first vines were planted, the Margaret River wine region is recognised as one of the world's finest.



# 2017 Cape Mentelle Sauvignon Blanc Semillon



**Vineyard:** The fruit comes from the perfectly suited cooler southern half of the Margaret River region.

The typical soils are free draining sandy loams with a high percentage of gravel. The vines are vertically trained, spur or cane-prune. Hand-harvested.

**Vintage:** Temperate growing season with low rainfall and plenty of sunshine.

**Vinification:** Fruit is harvested at night and in the early hours of the morning to take advantage of the cooler temperatures.

Extended fermentation took place at low temperatures in stainless steel tanks. 5% blended in French oak for texture and richness. Aged on lees for 4 months. The final blend is: 61% Sauv Blanc & 39% Semillon.

# Systematic Approach To Tasting Wine

**Appearance:** Clarity, Intensity, color.

**Nose:** Intensity and aromatic characteristics.

**Palate:** Sweetness, acidity, tannin, body, flavor intensity, flavor characteristics, finish.

**Conclusion:** Quality level, readiness for drinking, potential for ageing. Food pairings.



# 2016 Cape Mentelle Shiraz Cabernet Sauvignon

**Vineyard:** Fruit comes from estate-owned vineyards of Wallcliffe, Trinders and Crossroads vineyards.

Free draining sandy loams with a high percentage of gravel. The vines are vertically trained, spur or cane-prune.

**Vintage:** Rainy winter followed by a mild, Spring & Summer.

**Vinification:** 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 either wild or selected yeast. Post fermentation macerations are long- up to 80 days.

Malolactic fermentation takes place in French oak barriques (5% new) and the wine is aged on lees (fermentation solids) for 16 months, blended and bottled with minimal filtration and sulfur addition. Blend: 66% Shiraz & 34% Cabernet Sauvignon.



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# CLOUDY BAY

## NEW ZEALAND



# History

- Established in 1985, Cloudy Bay was one of the first five wineries established in the Marlborough region.
- Named after the Cloudy Bay, a body of water explorer Captain James Cook came across during his voyage to New Zealand in 1770.
- Cloudy Bay has won world recognition with its Sauvignon Blanc and today, it not only captures the essence of Marlborough but also embodies New Zealand's luxury to the world.



# Marlborough Region

- Marlborough is hailed as one of New Zealand's most sunny and dry regions.
- The eastern coastal aspect bestows cooling sea breezes and protective mountains, providing relief from extreme rain and wind.
- The moderate temperatures and strong diurnal variation are the keys to Marlborough's
- There are over +24k hectares, which makes up 77% of NZ wine production. 19k is Sauvignon Blanc



# 2018 Cloudy Bay Sauvignon Blanc



**Vineyards:** Estate-grown vineyards in Marlborough with free-draining, stony loam to aged-alluvial clay soils.

**Vintage:** Warm, dry growing season.

**Vinification:** Hand-harvested. Free-run juice was cold-settled 48-72 hours. Mostly stainless steel fermentation with 7% of blend fermented in French oak barriques.

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**Appearance:** Clarity, Intensity, color.

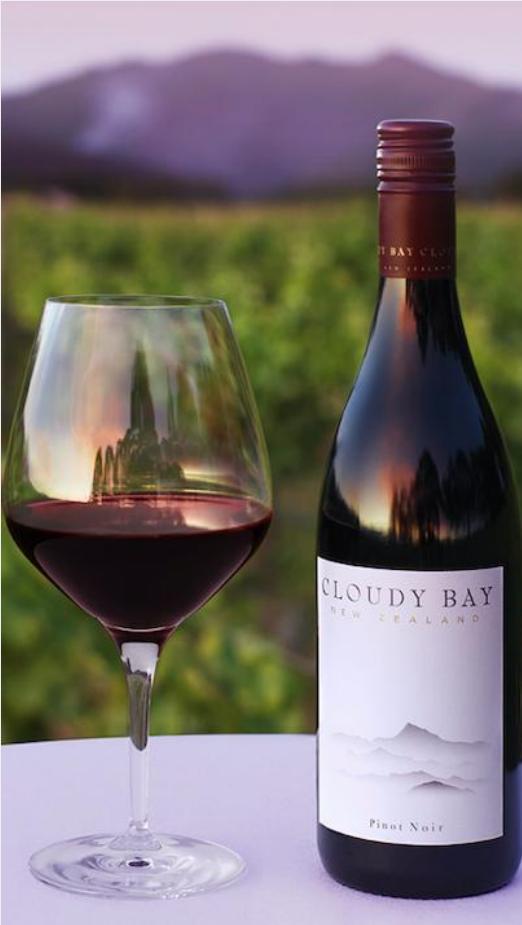


**Nose:** Intensity and aromatic characteristics.

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# 2014 Cloudy Bay Pinot Noir

**Vineyards:** Estate-grown vineyards in Marlborough with stratified topsoils of aged alluvial gravels and dense clay subsoils.

**2014 vintage:** Cool, dry start with numerous frosts throughout flowering which led to a 15% reduction in crop.

**Vinification:** Hand-harvested. 14% whole bunch fermentation. 18 days of skin contact then matured 12 months in French oak, 35% new.

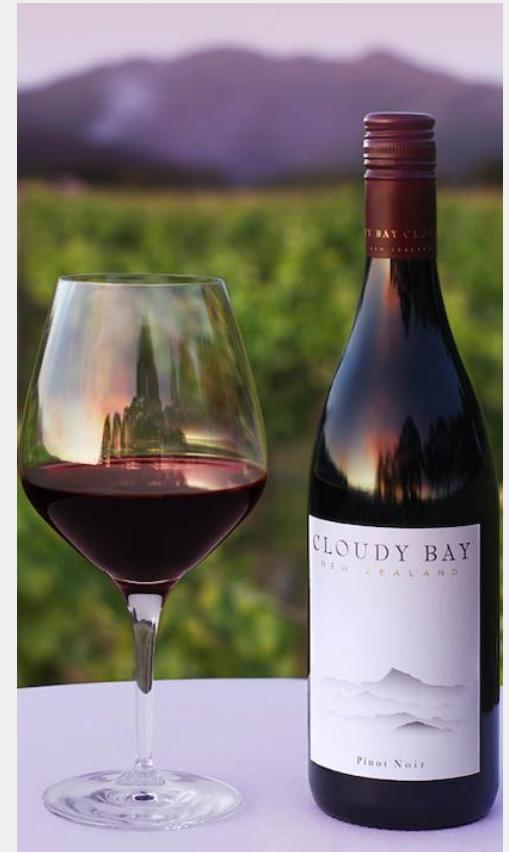
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# TERRAZAS

*de los Andes*



# History

- In the 1950s Moët & Chandon went to Latin America to investigate the potential of the region for producing world-class wines.
- After traveling through the Mendoza region, Poirer was highly impressed with the local conditions for winemaking and the presence of unique, high elevation vineyards.
- It was then that Poirer & Moet decided to launch their first winery outside of France and established Bodegas Chandon in 1959.
- Following decades of successful sparkling wine production, in 1999 Moët Hennessy & Bodegas Chandon Argentina inaugurated Terrazas de los Andes winery,.



# Mendoza

- The high-altitude climate, low rainfall, rocky soil, and lack of organic elements in the ground, forces vines to work hard for hydration and nutrients.
- As a result, our grapes develop vivid, intense flavors. Where altitude leads to intensity.
- High altitude means warm, sunny days for grapes to flourish, followed by cold nights that slow down their ripening. Which helps preserve grape acidity.
- At Terrazas de los Andes, each variety is associated to a specific altitude and is cultivated over terraced vineyards.



# 2017 Terrazas de los Andes Altos del Plato Chardonnay



**Vineyards:** Grapes sourced from estate-vineyards at 1,250 meters of elevation in the Uco Valley (South Mendoza)

**Vintage:** The 2017 harvest had a temperate and dry spring, with some frosts, but not of great relevance. A warm, dry summer and autumn allowed for a harvest with optimal fruit maturity with very good natural acidity being achieved.

**Vinification:** Grapes are hand-picked. Full cluster pressing and cold must clarification. Low temperature fermentation in stainless steel tanks. French oak aging of 20 % of the wine for 6 months.

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# 2017 Terrazas de los Andes Torrontés Reserva



**Vineyards:** 1,800 meters/ Cafayate Valley, Salta. 40 year old vines. Flood & drip irrigation.

**Vintage:** In Cafayate, the climatic conditions during 2017 were very favorable. The climatic conditions favored an outstanding harvest, without rain or extreme temperatures. Reserva Torrontés was picked at the beginning of March with good natural acidity and varietal expression. 2015 was a great season that helped deliver wines with great intensity and aromatic freshness.

**Vinification:** 2 months in stainless steel low temperature fermentation tanks 13.6% alcohol

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# 2017 Terrazas de los Andes Altos del Plato Malbec



**Vintage:** 2017 It was characterized by an exceptional quality and low yield of the vines. Furthermore, the optimal climatic conditions of the following months resulted in the correct maturity of tannins, good sanity of the grapes and balance between fruit, acidity and structure. Red wines achieved an excellent quality, concentration, color and aromatic intensity.

**Vinification:** Grapes are hand-picked. Destemming and cold pre-fermentative maceration for 5 days. Alcoholic fermentation with selected yeasts and maceration for 15 days. 8 months aging in stainless steel tanks. Clarification, filtration and early bottling to keep freshness and typicity.

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# 2016 Terrazas de los Andes Malbec Reserva



**Vineyards:** Grapes are sourced from 20-80 year old estate-owned high elevation vineyards, 1,200 meters or 3,937 feet. Irrigation system: flood and drip-irrigation.

**Vintage:** The 2016 harvest was characterized by its high quality and low volume. Cold Spring resulted in low yields but excellent weather at the time at maturity resulted in fruit of exceptional quality and wonderful concentration.

**Vinification:** Hand-harvesting between March and April. Cluster destemming and slight berry crushing. Fermentation and maceration for 20-25 days average, alternating pumping over and délestage. Ageing for 12 – 14 months in one to four uses French oak Barrels. Clarification. Light filtration. Bottle aged for 6 months minimum. - 14% alcohol

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Thank you & have a great Summer!

