

CAPE MENTELLE MARMADUKE 2008

MARMADUKE IS A FRUIT FORWARD SOFT AND SPICY SHIRAZ DOMINANT RED WINE, WHICH EXHIBITS THE REGIONAL EXPRESSION OF MARGARET RIVER AND VARIETAL INTENSITY OF SHIRAZ. RICH JUICY BERRIES WITH PEPPER AND SPICE ARE THE HALLMARK CHARACTERISTICS OF THIS WINE.

TASTING NOTE

APPEARANCE:

Dark red with crimson hues.

NOSE:

Vibrant blueberry and dark cherry in the foreground with complex earthy characters, spice and lifted, bright violet notes.

PALATE:

Rich and textural palate with briary dark fruits and subtle pepper. The palate's length is defined by long, fine, chalky tannins.

FOOD PAIRING:

Slow braised pork belly with white bean mousse.

CELLARING:

Drink now to 2015.

TECHNICAL NOTE

VINEYARD:

The majority of the shiraz was grown on Cape Mentelle vineyards, mostly located in the Wallcliffe and Karridale subregions within the Margaret River appellation. The majority of these vineyard soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.

THE SEASON:

A wet winter and warm spring encouraged uniform growth in all varieties. An ideal flowering period marked the beginning of a long dry spell lasting until mid-February. The harvest for red varieties was ideal with finished wines defined by excellent tannin structure and length. The vintage is sure to be amongst the greatest vintages for red wines in Margaret River.

BLEND:

Shiraz 88%, grenache 7%, mataro 5%.

WINEMAKING:

Fruit was harvested by both hand and machine. Fermentation took place in a combination of open and static stainless steel fermenters. The ferments were managed with a combination of plunging and pump overs. All batches were basket pressed and transferred to large oak vats for malolactic fermentation. The wine was matured for 14 months mostly in large oak before being blended and bottled in January 2010.

ANALYSIS:

14% alcohol, 6.21 g/l total acidity, 3.52 pH.

CLOSURE:

Screwcap.

RRP:

\$19.00

