
CAPE MENTELLE MARMADUKE SHIRAZ 2011



MARMADUKE IS A SHIRAZ SOURCED EXCLUSIVELY FROM MARGARET RIVER. THE AIM IS TO PRODUCE A FRUIT FORWARD, SOFT AND SPICY 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 STYLE.

TASTING NOTE

APPEARANCE:

Dark mulberry.

NOSE:

Fragrant spices of black pepper and star anise combine with juicy blackberry, ripe plums and blueberry fruit with a hint of chocolate.

PALATE:

Vibrant juicy ripe fruit of mulberries and fresh currants. A touch of Chinese five spice balances the fruit and leads to a savoury bright and expressive finish. Rich and intense the flavours are long and savoury.

FOOD PAIRING:

Pan seared duck confit served with a leafy garden salad.

CELLARING:

Drink now to 2021.

BLEND:

100% shiraz.

TECHNICAL NOTE

VINEYARD:

The majority of the shiraz was grown on Cape Mentelle's Crossroads vineyard located south of the hamlet of Witchcliffe within the Margaret River appellation. The 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:

The 2011 harvest in Margaret River was warm, dry and early and continues an excellent run of recent vintages. Warm nights and above average daily temperatures throughout the growing season led to very early ripening across all varieties with harvest commencing earlier than any of the last 5 vintages. Bright acidity and abundant flavour are the result of an outstanding early and warm vintage.

WINEMAKING:

Fruit was harvested and berry sorted prior to fermentation 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 and subsequent maturation before being blended and bottled in August 2012.

ANALYSIS:

13.5% alcohol, 5.51 g/l total acidity, 3.48 pH.

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