
CAPE MENTELLE MARMADUKE SHIRAZ 2013



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 CHARACTERS 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:

Ripe Satsuma plums, blueberries, chinese five spice and pomegranite

PALATE:

Bright and expressive fruits carry onto the palate with abundant plums, wild berries and a touch of black pepper. The texture is savoury and spicy with a touch of dusty tannins balancing the juicy and expressive fruits leading to a long and refreshing finish.

CELLARING:

10 years

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 lead up to harvest experienced a wild, cool and windy November which interrupted flowering and fruit set and ultimately resulted in the lowest yields for a decade. The summer leading into the 2013 vintage recorded temperatures well above average with perfect ripening conditions with white fruit harvested quickly and early in February and red fruit benefiting from a cool and mild March allowing extended ripening and full tannin maturity. Another great vintage for Margaret River.

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 2014.

ANALYSIS:

13.5% alcohol, 5.74 g/l total acidity, 3.49 pH.

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