

CAPE MENTELLE

MARGARET RIVER

MARMADUKE 2005

Shiraz Grenache

The 2005 Marmaduke has changed to a shiraz grenache blend, although the wine still contains 4% mataro. This vintage has more spicy aromatics and a more savoury texture than the 2004 due to the higher percentage of grenache in the blend. Grenache is typically more perfumed on the nose than shiraz with a less dense but more textural palate. This wine is made in the classic Cotes du Rhone style.

Tasting notes

Appearance	Crimson.
Nose	Aromas of rich dark plums and blueberries with hints of five spice and musk sticks.
Palate	A refreshing, medium bodied, fruit forward style. The palate is plush with bright red berry fruit with subtle spice and a distinct clean finish.
Food pairing	Ideal for your next barbeque or gourmet pizza night.
Cellaring	Made with early drinking in mind, but with the ability to age and mellow over the next Three to five years.

Technical notes

Vineyard	The Estate's Trinders Vineyard provides shiraz grown in sandy soils, while grenache and mataro are sourced from the gravel-based soils of the nearby McHenry Vineyard. Irrigation is used judiciously in all vineyards to maintain balanced vine growth and a steady rate of ripening.
The season	The 2005 season was distinguished by its long mild dry summer. A late summer cyclone produced a large amount of rainfall. Luckily this had very little effect on Cape Mentelle's fruit quality since the majority had already been harvested by then.
Blend	66% shiraz, 21% grenache and includes 4% mataro.
Winemaking	The search for fully ripe flavours necessary for the Marmaduke style requires harvest in the latter part of the season when flavours and sugars climax and tannins soften. All fruit is crushed and destemmed into closed stainless steel fermenters and pumped over for extraction of flavour and tannin, after which fermentation proceeds rapidly. After completing secondary fermentation in large oak vats the wine was racked to two to four year old French and American barrels for 13 months until bottling in October 2006.
Analysis	14.5% alcohol, 6.8g/l total acidity, 3.38 pH.
Closure	Screwcap.
Market	Domestic.