

CAPE MENTELLE

MARGARET RIVER

MARMADUKE 2006

RRP- \$19.00

Marmaduke is a shiraz, grenache blend sourced primarily from the Margaret River region. A medium bodied, fruit forward red wine with the spice, depth and richness of shiraz tempered by the soft red berry fruits and inviting aromatics of grenache. A classic blend of two highly complementary varieties.

Tasting note

- Appearance:** Ruby red with purple hues.
- Nose:** Raspberry, fresh musk sticks, black pepper, dark cherry.
- Palate:** A classic Rhône mix of dark berry fruit, creamy texture, fresh and lifted with a pronounced savoury element providing balance to the fruit and giving length to the finish.
- Food pairing:** Prime-rib roast with a porcini mushroom and red-wine sauce.
- Cellaring:** Enjoy now to 2011.

Technical note

- Vineyard:** The majority of the shiraz was grown on Cape Mentelle owned vineyards with the grenache from a number of long term growers, 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:** The 2006 vintage in Margaret River was a challenging vintage, it was very cool with a late budburst and restricted early shoot growth due to a cool and dry 2005 spring. When warm weather arrived in November shoot growth accelerated producing strong healthy canopies with moderate crops. The summer months proved to be unseasonally mild with occasional light rain. The result of the mild conditions was a harvest delayed by up to four weeks across all varieties, the latest vintage recorded the region's forty years of viticultural experience.
- Blend:** 63% shiraz, 23% grenache, 7% mataro, 7% zinfandel.
- 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, after which 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 November 2007.
- Analysis:** 14% alcohol, 6 g/l total acidity, 3.48 p/H.
- Closure:** Screwcap.
- Market:** Domestic.