

# CAPE MENTELLE

## MARMADUKE

### 2007

MARMADUKE IS A SHIRAZ, GRENACHE, MATARO BLEND SOURCED FROM MARGARET RIVER. IT IS A FRUIT FORWARD SOFT AND SPICY RED WINE WITH THE SPICE AND RICHNESS OF SHIRAZ TEMPERED BY THE SOFT RED BERRY FRUITS AND AROMATICS OF GRENACHE AND THE GRAINY TEXTURE AND SPICY LIFT OF MATARO. A CLASSIC BLEND OF THREE HIGHLY COMPLEMENTARY VARIETIES.

#### TASTING NOTE

##### APPEARANCE:

Dark red with crimson hues.

##### NOSE:

Lively bright cherries and plums combine with fragrant perfumed floral notes and a peppery lift.

##### PALATE:

Plush raspberries, cherries, allspice and chocolate surround a creamy mid palate leading to a savoury dry and long finish.

##### FOOD PAIRING:

Wood-fired Margarita pizza.

##### CELLARING:

Drink now to 2014.

#### TECHNICAL NOTE

##### VINEYARD:

The majority of the Shiraz was grown on Cape Mentelle owned vineyards with the grenache and mataro from the McHenry vineyard, 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:

2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season with occasional hot periods leading up to harvest. The results are highly concentrated Shiraz wines with great depth, spice and richness in addition to a great year for ripening the late season Grenache and Mataro.

##### BLEND:

Shiraz 77%, grenache 14%, mataro 9%.

##### WINEMAKING:

Fruit was selectively harvested based on flavour and tannin maturity. Fermentation took place in a combination of open and static stainless steel fermenters, which 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 October 2008.

##### ANALYSIS:

14% alcohol, 5.9 g/l total acidity, 3.56 pH.

##### CLOSURE:

Screwcap.

##### RRP:

\$19.00

