
CAPE MENTELLE MARMADUKE SHIRAZ 2012



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:

Ripe Satsuma plums, blueberries, chinese five spice and pomegranate.

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 plush fruit leading to a long and refreshing finish.

FOOD PAIRING:

Italian pork sausage with spicy plum sauce partnered with a rocket, nectarine and roasted walnut salad.

CELLARING:

Drink now to 2022.

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 2012 vintage was noted by above average rainfall. What resulted was a steady ripening period leading up to a hot January and an early start to the harvest. Mild temperatures throughout February and March ensured fruit harvested in perfect condition and completed by early April prior to heavy late April rains.

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 2013.

ANALYSIS:

13.5% alcohol, 5.8 g/l total acidity, 3.55 pH.

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