
CAPE MENTELLE MARMADUKE SHIRAZ 2014



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:

Crimson with purple hues

NOSE:

A vibrant nose full of ripe plums, wild berries and black cherry fruit supported with licorice, cocoa dust and mixed spice notes.

PALATE:

Bright and expressive fruits of mulberry, plums and blueberry with nuances of red licorice, black pepper and a touch of vanilla. A round savoury and smooth texture that is very approachable.

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:

Margaret River experienced amongst the warmest vintage on record and on a par with the very warm 2011 vintage. Warm and dry conditions throughout the harvest allowed for very good ripening in the red varieties. The flavours are bright and fresh with balanced acidity and good fruit intensity. 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 June 2015.

ANALYSIS:

14% alcohol, 5.6 g/l total acidity, 3.53 pH.

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