

# CAPE MENTELLE

MARGARET RIVER

## MARMADUKE CABERNET SAUVIGNON

The Marmaduke range takes its inspiration from Marmaduke Terry, one of the first settlers of the Margaret River region where Cape Mentelle has proudly resided since 1970. As one of the founding wineries, we continue to explore our local terroir to craft wines of distinctive expression and exceptional quality.

**Appearance:** Vibrant ruby.

**Nose:** An abundance of blue fruits, sweet blackberry and soft florals.

**Palate:** A wonderful introduction to Margaret River Cabernet with red and dark berry fruits integrated with supple tannins.

**Food Pairing:** A pasta dish with mushroom or a fine piece of eye fillet with green peppercorn sauce.

**Viticulture:** Viticultural focus is to care for the vines in a way that reflects true vineyard, regional and varietal characteristics. Canopy management to influence airflow and sunlight penetration are crucial throughout the season to ensure not only bright fruit expression is achieved at ripening, but also the development of tannins in the fruit is complete by harvest. These small manipulations throughout the season are paramount to the final balance and finesse of the wine.

**Winemaking:** After gentle destemming and crushing, the fruit was transferred into stainless steel tank for fermentation, until the desired balance of fruit perfume and soft tannin is reached. Wine will mature in tank for a few months with a small portion maturing with oak before blending later that year.

**Alcohol:** 14.2%

“An introduction to Cabernet Sauvignon with bright fruit and soft tannins.”

