

CAPE MENTELLE

MARGARET RIVER

MARMADUKE SEMILLON SAUVIGNON BLANC

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: Bright pale straw with a brilliant green hue.

Nose: Bright floral notes and lemon pith.

Palate: Green apple and lemon which carry through to a crisp and refreshing finish.

Food Pairing: Grilled fish, creamy brie or simply on its own.

Viticulture: Viticultural focus is to care for and manipulate the vines in a way that allows for a true representation of vineyard, region and varietal. Canopy management throughout the season encourages growth along with air flow and sunlight and is crucial to ensure a bright fruit expression is captured at harvest and therefore conveyed in the glass.

Winemaking: A balance of vibrant fruit characters and bright acidity drives our picking decision. Grapes were harvested in the cool of the night to preserve purity and aromatics, then gently pressed before being sent to tank for fermentation with fine lees. Our aim is to ensure we have a complete wine true to Margaret River.

Alcohol: 12.6%

“Lively and bright”

