



2014 Tech Sheet



MARQUIS FRUIT WEIGHT

Our guarantee of quality

Required: 65% - 70% Actual: 68%

Marquis Fruit Weight™ is the percentage of your palate (from the tip of your tongue going all the way back) that's covered by the velvety sensation of fruit, before you experience any of the structural components of the wine.

Vineyards:
Coppermine Road & Long Gully
McLaren Vale
Joppich
Langhorne Creek

Sustainably Grown
Picked 10th – 17th April

Barrel fermented and matured:
87% American oak; 13% French
11% new; 71% one year old; 18% two year old

Alc/Vol: 15.5%
Residual sugar: 3.4
pH: 3.60

RRP: \$28

Who is **The Maitre D'**?
Sparky, making his way through
winemaking college as a left handed
Maitre D'.

Viticulture Report

Almost the perfect vintage. We had heat in January, some rain in February just when we needed it, and perfect ripening weather in March with temperatures in the mid 20s (77F). The openness of the canopies and ventilation in the fruit zone gave us lovely clean fruit. We have almost the same amount of wine as we had in the very successful 2012 vintage.

Winery Report

Most of our fruit was picked in April, producing great colour and depth. The reds went through primary and malolactic fermentation and barrel maturation in record time. The resulting 2014 wines are amazing.

Winemaker Tasting Notes

This Cabernet Sauvignon is both complex and alluring upon first tasting its dark fruit and fresh herbaceous qualities. Well balanced with dense forest fruits and fresh berries evolving with the crispness of allspice. Its poised tannins create a wonderful support to the wine while not distracting from its intriguing flavour.

Awards

- 2014 Winestate 4 stars
- 2013 WS 92
- 2012 WS 90 and 'Top Value Wine'
- 2010 WA 90; WS 90
- 2008 WA 90
- 2007 WA 92
- 2006 WA 91 and 'Excellent Value under \$25'