

MARQ WINES

FIANO

This is a strongly flavoured white grape variety which is used to make the highly regarded Fiano di Avellino in Campania in Southern Italy.

WINEMAKING & VITICULTURE

The grapes are grown in the north of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is fermented in a combination of 4 year old French oak barrels and stainless steel barrels for 3 months with regular lees stirring to enhance the wines texture.

REGION

Margaret River.

COLOUR

pale lemon

AROMA

Intensely aromatic with orange blossom, peach and nectarine.

PALATE

The wine is dry and richly flavoured displaying under-ripe peach, nectarine and preserved lemon characters with just a hint of orange zest. There is an element of creaminess and viscosity to the mouthfeel that is unusual to most wines while the natural acid provides a long zesty finish.

ACCOLADES

90 points, highly recommended - James Halliday

FOOD MATCHING

Smoked Yarra Valley Trout and Green Mango Salad. See the recipe.



MARQ WINES

VERMENTINO

Vermentino is one of the exciting new white varieties that is beginning to make an impression in Australia. It is an aromatic white variety whose native habitat is the island of Sardinia.

WINEMAKING & VITICULTURE

The grapes are grown in the north of Margaret River. They are picked early by comparison with other varieties and this results in a lower alcohol (10.4%). The grapes are simply crushed, pressed gently and the clarified juice fermented in stainless steel tanks at cold temperatures. The wine is bottled early to retain as much freshness as possible

REGION

Margaret River.

COLOUR

very pale lemon

AROMA

Displays bath-salts, lime juice, grapefruit and pear characters with a slight sherbet note.

PALATE

The wine is dry, with good fruit intensity and displays lime and pear flavours. The palate is very fine and delicate with a chalky mouthfeel and a confectionary aftertaste.

ACCOLADES

93 points, highly recommended - James Halliday



MARQ WINES

WILD & WORKED SAUVIGNON BLANC SEMILLON

This classic blend is all too often made as simple quaffing wine when it can be so much more. Here we have employed a myriad of winemaking techniques including fermentation by 'wild' yeast and extensively 'working' the yeast lees to produce a complex, richly textured wines with flavours of gooseberry, quince, gun smoke and preserved lemon with hints of grass, lychee and pastry.

ACCOLADES

93 points, highly recommended - James Halliday

REGION

Margaret River.

COLOUR

very pale lemon

AROMA

A lifted and attractive aroma of gooseberry and quince with some gun smoke and cut grass characters

PALATE

The wine is dry, with good fruit intensity and displays lime and pear flavours. The palate is very fine and delicate with a chalky mouthfeel and a confectionary aftertaste.

WINEMAKING & VITICULTURE

The grapes are grown in Wilyabrup and Southern Margaret River. The grapes are cooled before crushing usually directly to press, whilst a small portion actually remains on skins for 4 days. The partially clarified juice is left in older French oak barrels un-inoculated until fermentation begins spontaneously. After fermentation is complete the wine remains in barrel with fortnightly lees stirring for 5 months before assemblage and bottling.



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WILD FERMENT CHARDONNAY

Chardonnay has been a mainstream Australian variety now for decades but its traditional home is Burgundy in France where winemaking practices applied to this grape are somewhat different. In the 'old world' naturally occurring yeast that reside on the grapes in the vineyard and within the winery itself are allowed to conduct the fermentation process without intervention by the winemaker.

REGION

Margaret River.

COLOUR

very pale lemon

AROMA

A lifted and attractive aroma of gooseberry and quince with some gun smoke and cut grass characters

PALATE

The palate is fine and tight with intense white peach, lemon curd and cashew flavours and an attractive chalky mouthfeel. The intense fruit is supported by vibrant acidity and high quality integrated oak. The wine has great length of flavour and demonstrates all the requirements for ageing.

WINEMAKING & VITICULTURE

The grapes are grown at the southern end of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is left un-inoculated in French oak barrels until the fermentation begins spontaneously. After fermentation the wine remains in barrel with regular stirring for 10 months before assembling for bottling.



MARQ WINES

PETIT MANSENG

Petit Manseng is a very rare grape variety originating from Juracon in France. It was historically used in the baptism of French royalty but today it is little known. We are very excited about the potential of this forgotten gem.

WINEMAKING & VITICULTURE

The grapes are grown in the north of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is fermented in French oak barrels for 10 months with regular lees stirring to enhance the wine's texture.

REGION

Margaret River.

COLOUR

very pale lemon

AROMA

Pretty and lifted aroma of quince, white peach, pastry, vanilla, rose petal and lemon butter.

PALATE

A rich palate with an attractive chalky mouthfeel that displays pear, ripe peach and orange rind with hints of melon, almond meal and toasty oak. A wine and variety with a great future.



MARQ WINES

SERIOUS ROSE

It is often said that the Rose wine style is perfect for the warm Australian climate. We agree whole heartedly with this sentiment but usually find the Rose wines we buy are made from grapes not suitable for quality red wine, are regularly sweet and usually no more than a simple crowd pleaser. Inspired by the Rose wines of Southern France this is our attempt at a 'Serious' Rose.

PALATE

Residual sugar dry, yet with a vibrant fruit sweetness. The flavours follow from the aroma with lots of cherry and strawberry. Whilst the acidity is crisp and refreshing as one would expect from a Rose it is softened by a rich textural mouthfeel derived from the wild ferment and lees aging. A wine with complexity and texture – a seriously interesting wine.

REGION

Margaret River.

COLOUR

beautiful vibrant pale pink

AROMA

Lifted floral, cherry and strawberry characters with hints of citrus, lemon butter and gun smoke.

ACCOLADES

2013 vintage: 95 points, outstanding - James Halliday

WINEMAKING & VITICULTURE

The Grenache grapes are grown in the Southern part of Margaret River. The grapes are harvested at a ripeness level more typical of white wine and then cooled before being crushing. The must is not immediately pressed because the vibrant pink colour we desire requires around 4 hours of skin contact after which the must is pressed. The partially clarified juice is then transferred to older French oak barrels un-inoculated until fermentation begins spontaneously. After fermentation is complete the wine remains in barrel with fortnightly lees stirring for 5 months before assemblage and bottling.



MARQ WINES

GAMAY

Gamay is the dominant grape planted in the district of Beaujolais in Burgundy. It is often associated with a style called Beaujolais Nouveau which is a very light and easy drinking wine. However Beaujolais also produces more powerful and age-worthy wines from the better vineyard sites. These wines have structure, power and persistence and more closely resemble quality Pinot Noir.

PALATE

Is medium bodied with good fruit intensity and demonstrates the classic strawberry and cream flavours associated with the variety. The wine also exhibits cherry, mushroom and rhubarb characters with hints of clove. The tannins are soft fine and supple and the flavour persistent and a long.

REGION

Margaret River.

COLOUR

light to medium intensity red

AROMA

The wine displays intense strawberries and cream characters with hints of cherry, licorice, stalk and spice.

ACCOLADES

92 points, highly recommended - James Halliday

WINEMAKING & VITICULTURE

The grapes are grown at the southern end of Margaret River. The grapes are de-stemmed only with a 25% inclusion of whole bunches and then fermented on skins for a period of 10 days. After pressing the wine is aged in 3 and 4 year old French oak barrels for 12 months on lees before assemblage and bottling.



MARQ WINES

TEMPRANILLO

This is the famous red grape variety of Rioja in Spain. In recent years Australian winemakers have started to explore its potential and some great results are being achieved. The variety is typically bursting with fruit flavour but behind this is a savoury core which matches the wine well with food.

PALATE

Is medium-full bodied with intense sweet fruit combining with the black olive and spice characters typical of this variety. The wine is noticeably savoury with fine grainy tannin and a ripe cherry aftertaste.

REGION

Margaret River.

COLOUR

deep red - noticeably dark for the variety

AROMA

The wine displays intense black jube, dark fruit, spice and black olive characters with hints of earth, tar and rhubarb.

ACCOLADES

94 points, outstanding - James Halliday

WINEMAKING & VITICULTURE

The grapes are grown at the southern end of Margaret River. The grapes are crushed into small open fermenters and fermented on skins for 10 days before pressing. After a short period of settling in tank the wine is transferred to French oak barrels with 25% being new and the balance 2-3 year old. The wine is then matured in that oak for a period of 12 months.



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MALBEC

This classic Bordeaux variety has never received its due recognition. It produces wines that are deeply coloured with intense sweet fruit and velvety tannins – everything a good wine should be. It can be viticulturally challenging and perhaps this is why it is more commonly used as a blending variety, but grown on the right site it can yield amazing results.

PALATE

It is a full bodied richly flavoured wine with intense sweet fruit. This wine is juicy and fleshy with noticeable oak that adds just an element of grip and structure to this otherwise silky soft wine.

REGION

Margaret River.

COLOUR

deep red with a purple hue.

AROMA

A lifted aroma of violets, red fruits, dark fruits and blackberry with plum skin, forest floor, and rum & raisin characters.

WINEMAKING & VITICULTURE

The grapes are grown in the heart of Margaret River at Willyabrup. The grapes are crushed into small open fermenters and fermented on skins for 14 days before pressing. After a short period of settling in tank the wine is transferred to new, one and two year old barrels for aging for a period of 14 months.



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CUT AND DRY SHIRAZ

The inspiration for this wine is the Italian wine style known as Amarone which is made in Veneto. The Amarone wine style uses the same grape varieties as Valpolicella but the grapes are harvested and dried on straw mats such that the berries shrivel and concentrate prior to being made into wine. This laborious process produces a wine with intense ripe fruit flavours, roundness and power. Lacking the traditional varieties of Corvina and Rondinella we have taken the process and applied it to the great Australian red variety Shiraz - we think it is a perfect match.

PALATE

This is a 'very' full bodied wine with powerful sweet fruit that displays intense red fruit and cedary oak characters with hints of cherry and black jubes. The tannins are big and obvious, but surprisingly soft, velvety and textural.

REGION

Margaret River.

COLOUR

deep red with a purple hue.

AROMA

A lifted aroma of violets, red fruits, dark fruits and blackberry with plum skin, forest floor, and rum & raisin characters.

WINEMAKING & VITICULTURE

The Shiraz grapes are grown at the northern end of Margaret River. At the desired ripeness the canes on the vine are 'cut' thus effectively separating the bunches from the vine. The grapes are then left to hang on severed cane to 'dry' for a period of 2 weeks whereby the berries shrivel concentrating the flavor, colour, tannin and acidity. After drying the grapes are harvested and crushed into small open fermenters and fermented on skins for 12 days before pressing. After a short period of settling in tank the wine is transferred to French oak barrels with 40% being new and the balance 2-3 year old. The wine is then matured in that oak for a period of 12 months.

ACCOLADES

95 points, outstanding - James Halliday

