



This wine is named after Maurice Duke, who lived 3km from the Kilikanoon cellar door. Maurice was a grape grower, orchardist and apiarist. The inaugural Duke was made in 2004 from dry grown vineyards in the prestigious sub-appellation of Watervale. The low yielding, old vines that form the backbone of this wine were first planted in the 1940's. The traditional bold style this fruit produces is ideal for a robust and 'traditional' style Australian Grenache.

PLACE

Located in the southern end of the Clare Valley, the sub-region of Watervale is the primary source for fruit used in this cuvee. The aged vineyards planted over 50 years ago are repaying the practice and patience of past vignerons.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

A dry cool autumn in 2021 lead into good winter rains. Above average spring showers rainfall gave way to a very cool, dry summer. These conditions slowed the grapes ripening, resulting in an abundance of flavour and excellent natural acid. Overall conditions were reminiscent of those seen a decade ago, ideal for the variety, making it a rare vintage where quantity is generous, and quality exceptional.

WINEMAKING

Parcels selected for power and varietal expression were destemmed and crushed into small open fermenters where they were held on skins for an extended period to integrate flavour, colour and tannin. Basket pressed to seasoned French oak Puncheons for 15 months allowed for gentle development and the accumulation of complexity.

COLOUR

Deep red that gradually lightens at the edges of the glass.

NOSE

Light brown spices are underpinned by dried herbs and a subtle hint of charred oak.

PALATE

A dark and plush savoury plum flavour is at the core of this wine. Complexing flavours of fresh herbs, soft leather and earthy tones intertwine enriching the palate. Silken tannins gently coat the palate which finish clean refreshing the palate. The natural acidity natural tannin gained from the grapes produces a medium bodied wine that retains a firm structure that will continue to develop complexity with time.

AWARDS



TECHNICAL

Alcohol: 14.5%
Acidity: 5.6 g/L

WINEMAKER

Peter Warr

Last Tasted:
14th Sept 2026

CELLARING

Now until 2032