



THE VIOLINIST VERDELHO



2016 Tech Sheet

Vintage Report

2016 was Mollydooker's biggest vintage to date, with a total 1437 tonne of grapes crushed and into barrel. Budburst was a week later than usual, but veraison and harvesting were generally right on cue, despite several heat spikes (up to 42°C/108°F) early in the season.

To handle the extra fruit we decided to increase our fermentation capacity in the winery, this meant that a lot of work needed to be completed before the fruit arrived. Much thought and a whole lot of manpower went into creating four new temperature controlled 10 tonne fermenters. The tanks were installed just one week before the fruit arrived, phew!

Our first pick was our McLaren Vale Verdelho in the third week of February. The last time we made The Violinist Verdelho was in 2013, so it was exciting to see its return in 2016. The arrival of all our red grapes were fortunately well spaced out, which allowed the winemakers ample space to handle the fruit in the winery. During March and April the weather remained mild which was perfect for grape maturation, allowing the flavour and Fruit Weight™ to consistently increase week by week. The ferments were well behaved and finished off beautifully in barrel, allowing early oak integration and added complexity in the wines.

Winemaker Tasting Notes

The Violinist Verdelho offers up a decadent experience; aromas of honeysuckle, pineapple and some lemon and lime zest. The palate is generous with an expansive mouthfeel and an unctuous like texture that slowly builds to the finish. Delicate hints of vanilla and spice created by the subtle use of oak is sure to tantalise your taste buds.

Scores

2010	WA 90
2009	WA 90
2008	WA 90
2007	WA 90 and 'Excellent Value under \$25'
2006	WA 92 and 'Best Buy under \$20'



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 65% - 70% Actual: 67%

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.

Vineyard

Gemtree, McLaren Vale

Sustainable Grown
Picked 29th February

2/3 tank fermented and matured
1/3 barrel fermented and matured:
67% in new American oak
33% in new French oak

Alc/Vol: 15.5 %
Residual sugar: 2.6
pH: 3.53

RRP: \$20

Who is **The Violinist**?

The Violinist is Sarah, who was made to play the violin right handed at school so that she didn't poke her neighbour in the eye with her bow.