



2017 Tech Sheet

Vintage Report

With heavy rain in the McLaren Vale and Langhorne Creek regions during July, we saw a massive 31% increase in rainfall. These cold, wet conditions continued through to early summer, becoming the defining features of the 2017 vintage. Budburst and flowering were both delayed, resulting in a later harvest than normal. In the lead up to harvest there were concerns of mildew and botrytis affecting the grape quality, however due to our open canopies allowing air flow and perfect summer temperatures, our grapes were not affected.

The quality of our Verdelho crops this year was second to none. Our new early pick Verdelho, exclusive to our Cellar Door, received excellent feedback. All our red varieties produced extraordinary results, with many blocks achieving greater yields and higher Fruit Weights™ than ever before. Our total crop yield came in at 1363 tonnes, a result of the success of our Marquis Vineyard Watering Programme™.

The Fruit Weight™ and flavours needed time to develop in the vineyards before we could begin crafting the wines in the winery. Our patience was well rewarded with plenty of bright, vibrant fruit. Primary ferments were vigorous and healthy; some were cooled to 3.5c to slow down the fermentation to allow maximum colour and flavour to be extracted from the skins. 2017 was one of our biggest and most successful vintages to date.

Winemaker Tasting Notes

The 2017 Miss Molly Sparkling Shiraz inspires fun and enjoyment from the first sip, the mouthfeel a symphony of bright delicate bubbles. Cherry and fresh plum dance delicately with cocoa and liquorice on the palate. Fragrant oak adds layers of complexity and a hint of vanilla to this generous spectrum of flavours creating a Shiraz that is full of sparkle!

Serving Suggestion

The best way to serve & enjoy Miss Molly is to chill it in the fridge for at least 3 days, which will ensure the bubbles are at their optimum.

Awards

- 2017 WA 90; Winestate 4 stars
- 2016 WA 91
- 2014 Winestate 4 stars

Vineyards:
McLaren Vale:
Mollydooker, Coppermine Road, Seaview Road, Booths, Ryans Road, Hawthorne Ridge, Martins Road, Reedy Creek & Fragos
Langhorne Creek:
Birchmore & Joppich

Sustainably Grown
Picked 6th April – 3rd May

Barrel fermented and matured:
100% American oak
37% new; 59% one year old;
4% two year old

Alc/Vol: 15%
Residual sugar: 9.4
pH: 3.64

RRP: \$30

Vegan Friendly

Who is **Miss Molly**?
Miss Molly is The Boxer's girlfriend,
bubbly and full of fun.