



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 107°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

Cherry and raspberry practically leap out of the glass followed by smooth hints of mocha and spice. The vibrant and entertaining flavours of this wine make it anything but shy... The bubbles release the flavour of fresh berries, with undertones of chocolate and liquorice adding depth to the palate. Enjoyable and entrancing, the 2016 Miss Molly brings sparkle to our Shiraz.

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

2016 WA 91

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 12th March – 28th April

Barrel fermented and matured:
100% American oak
42% new; 42% one year old;
16% two year old

Alc/Vol: 15.0%
Residual sugar: 9.9
pH: 3.67

RRP: \$28

Vegan Friendly

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