

## MISS MOLLY SPARKLING SHIRAZ

Vintage

2019



(AUSSIE FOR LEFT HANDED)

MOLLYDOOKER



A sparkling Shiraz from Mollydooker's vineyards in Langhorne Creek and McLaren Vale.

### TASTING NOTE

The nose is full of luxurious candied blackcurrants, the mouthfeel a symphony of bright delicate bubbles. Cherry and fresh plum, cocoa and liquorice come through on the palate, while fragrant oak adds layers of complexity and a hint of vanilla,.

### VINTAGE CONDITIONS

Early spring saw perfect conditions for fruit growth, hinting at a promising start for the 2019 vintage. Budburst occurred in the beginning of September and accelerated through October. Some vines became vulnerable during the November flowering season as a result of cooler, stormy conditions, but as the weather warmed up, ripening of the fruit continued at a nice, steady pace into summer. Despite a few hot spells of weather in January – with South Australia breaking a number of heat records around the Australia Day holiday – temperatures did eventually stabilise, resulting in ideal growing conditions for the fruit to achieve its optimum colour and flavour.

### VINIFICATION DETAILS

Picking began at the end of February, and the vintage team worked intensively to ensure all fruit was picked within the perfect window of ripeness. Following fermentation on skins, the fruit was then barrel fermented to ensure that oak flavours were integrated into the wine. Barrel fermented and matured in 100% American oak of which 46% new; 47% one year old; 7% two year old.

### TECHNICAL ANALYSIS

Alcohol

15.0

Residual sugar

9.5

pH

3.55

### ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Muselet cage



Region

McLaren Vale



Vegan

Yes