

MISS MOLLY SPARKLING SHIRAZ



Vintage

2017



TECHNICAL ANALYSIS

Alcohol Residual sugar 15.0 9.4

рН

3.64

ATTRIBUTES

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

TASTING NOTE

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, cocoa and liquorice on the palate, while fragrant oak adds layers of complexity and a hint of vanilla,.

VINTAGE CONDITIONS

Heavy rain in the McLaren Vale and Langhorne Creek regions during July, an incredible 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 Mollydooker's open canopies allowed air flow and, with perfect summer temperatures, grapes were not affected.

VINIFICATION DETAILS

Barrel fermented and matured in 100% American oak of which 37% new; 59% one year old; 4% two year old.

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes
<u>S</u> Winemaker	O O Fining Agent	Closure	Q - Region	Vegan
The Mollydooker team		Muselet cage	South Australia	Yes