

MISS MOLLY SPARKLING SHIRAZ

Vintage

Non vintage



(AUSSIE FOR LEFT HANDED)

MOLLYDOOKER



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

TASTING NOTE

Miss Molly is brimming with vivid maraschino cherry and plum jam that progress into layers of milk chocolate and mocha. Toffee and cinnamon notes meld as the bubbles add a vibrancy to the mouthfeel.

VINTAGE CONDITIONS

2016 was Mollydooker's biggest vintage to date, with a total 1,437 tonnes 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) early in the season.

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

VINIFICATION DETAILS

The Shiraz was machine harvested during the day and at ideal flavour ripeness before being crushed and destemmed. Partially fermented on skins in tank with pumpovers every four hours, fermentation took place in stainless steel tanks and 100% American oak hogshead barrels, 42% new, 42% one year old and 16% two year old where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

15.0

9.9

pH

3.67

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

The Mollydooker team



Fining Agent



Closure

Muselet cage



Region

South Australia



Vegan

Yes