

THE VIOLINIST VERDELHO, MOLLYDOOKER

Vintage

2017



The Violinist is Sarah Marquis, who was made to play the violin right handed at school, so that she didn't poke her neighbour in the eye with her bow.

TASTING NOTE

Rich, textured and opulent, the 2017 Violinist is intense and full of character. Lemon and lime underpin bursts of pineapple, peach and papaya, whilst toasty coconut and the faintest touch of ginger linger on the palate. Bold yet balanced, the 2017 Violinist offers many layers of enjoyment.

VINTAGE CONDITIONS

Heavy rain in the McLaren Vale and Langhorne Creek regions during July saw a massive 31% increase in rainfall. These cold, wet conditions continued through to early summer and were the defining features of the 2017 vintage. Both budburst and flowering were delayed, which also led to harvest occurring later than normal. In the lead up to harvest there were some concerns of mildew and botrytis affecting the grape quality, however due to the estate's open canopies allowing air flow and perfect summer temperatures, grapes were unaffected.

TECHNICAL ANALYSIS

Alcohol Residual sugar

16.0 2.7

pH Acidity

3.42 5.4

VINIFICATION DETAILS

Grapes were machine harvested at night at ideal flavour ripeness. Two thirds of the blend was fermented and matured in stainless steel tanks, the remaining third in hogshead barrels; 67% in new American oak, 33% in new French oak for 2-3 months.

ATTRIBUTES



Origin

Australia



Variety

Verdelho



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

The Mollydooker team



Fining Agent

Milk: no traces remain



Closure

Screw top



Region

McLaren Vale



Vegan

No