

# THE VIOLINIST VERDELHO, MOLLYDOOKER

Vintage

2016



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

The Violinist Verdelho offers up aromas of honeysuckle, pineapple and some lemon and lime zest. The palate is generous with an expansive mouthfeel and an unctuous texture that slowly builds to the finish. Delicate hints of vanilla and spice are created by the subtle use of oak.

## VINTAGE CONDITIONS

2016 was Mollydooker's biggest vintage to date, with a total of 1437 tonne of grapes crushed and into barrel. Budburst was a week later than usual, but veraison and harvesting were as expected, despite several heat spikes (up to 42°C/108°F) early in the season.

## 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.

## TECHNICAL ANALYSIS

Alcohol

Residual sugar

15.5

2.6

pH

Acidity

3.53

5.0

## ATTRIBUTES



Origin

Australia



Variety

Verdelho



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Blank



Winemaker

The Mollydooker team



Fining Agent

Milk: no traces remain



Closure

Screw top



Region

McLaren Vale



Vegan

Blank