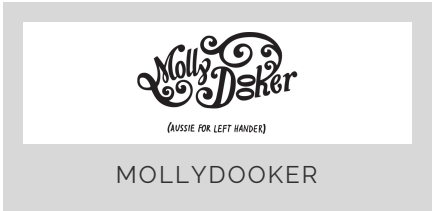


BLUE EYED BOY SHIRAZ, MOLLYDOOKER



Vintage

2017



TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.5	3.0
pH	
3.55	

Named after Sarah's son Luke, who appears on the label, Blue Eyed Boy is 100% Shiraz from McLaren Vale.

TASTING NOTE

The nose offers fresh plum and mocha, whilst blueberry and plum jam mingle harmoniously with milk chocolate to create a silky mouthfeel. The 2017 vintage continues the expressive, rich fruit style that has long been the trademark for this Shiraz.

VINTAGE CONDITIONS

Heavy rain was experienced in the McLaren Vale and Langhorne Creek regions during July; a massive 31% increase. The 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 perfect summer temperatures, and meant that grapes were not affected.

VINIFICATION DETAILS

The grapes were 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 of which 58% new and 42% one year old, where the wine was matured for 8-9 months.

GREEN CREDENTIALS

Member of Sustainable Winegrowing Australia.

ATTRIBUTES

 Origin Australia	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker The Mollydooker team	 Fining Agent 	 Closure Screw top	 Region McLaren Vale	 Vegan Yes