

VELVET GLOVE SHIRAZ, MOLLYDOOKER

Vintage

2018



(AUSSIE FOR LEFT HANDER)

MOLLYDOOKER



So called as Mollydooker liken the drinking sensation to one's entire palate being wrapped in a 'velvet glove'.

TASTING NOTE

Dense, dark and brooding in the glass, the 2018 Velvet Glove is complex and opulent. Aromas of black plum, blueberries and roasted coffee mingle with anise. A supremely smooth mouthfeel accentuates the balanced structure and expresses deep flavours of berries, whilst liquorice and allspice linger on the palate.

VINTAGE CONDITIONS

Starting in early March, the 2018 vintage can be defined by the even ripening that lead to great fermentation conditions. The grapes came into the winery at a steady pace with excellent colour and breadth of flavour shown as soon as the fruit was first crushed.

VINIFICATION DETAILS

The grapes were grown on the Gateway vineyard in McLaren Vale. Barrel fermented and matured in 100% new American oak.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

16.0

0.7

pH

3.62

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes