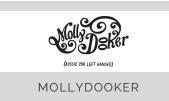


VELVET GLOVE SHIRAZ, MOLLYDOOKER







TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	0.7
pН	
3.62	-

ATTRIBUTES

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.

Origin	V ariety	Malolactic Fermentation	日 日 Bottle Size	V egetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes
Fining Agent	Closure	Region	Vegan	
	Screw top	McLaren Vale	Yes	