

## VELVET GLOVE SHIRAZ, MOLLYDOOKER

Vintage

2018



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