SECKFORD AGENCIES

MOLLYDOOKER

VELVET GLOVE SHIRAZ, MOLLYDOOKER

Vintage 2017



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

TASTING NOTE

Dark in colour, deep in flavour and rich in texture; Velvet Glove is the apex of Mollydooker's range. Sticky plum jam and spicy nutmeg aromas are prominent on the nose, whilst berries and mocha envelop the entire palate. The finish is incredibly smooth and silky, with lingering, elegant fruit flavours.

VINTAGE CONDITIONS

Heavy rain in the McLaren Vale and Langhorne Creek regions during July, lead to a 31% increase in rainfall. These 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, with perfect summer temperatures, their grapes were not affected.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.5	3.2

pH
3.62

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
The Mollydooker team		Screw top	McLaren Vale	Yes