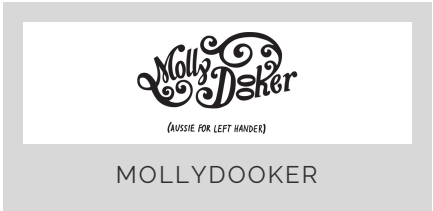


## EUPHORIA SPARKLING VERDELHO, MOLLYDOOKER



Vintage 2024



A representation of Sarah's zest for life. A feeling of well-being & intense excitement, Euphoria was created to celebrate little moments to milestones, and everything in between

### TASTING NOTE

Euphoria shines in the glass with its brilliant yellow hues and delicate bubbles that persist throughout. Its citrus, grapefruit aroma lifts the tempo while tropical flavours fill the mouth. The zesty acid enlivens the palate, giving the wine a vibrant finish fit for any celebration

### VINIFICATION DETAILS

Our base wine undergoes secondary fermentation in a pressurised tank, known as Charmat Method. It took approximately four weeks to complete fermentation and was bottled soon after to retain the fresh vibrant fruit you see in the Euphoria. The grapes were grown on the Gemtree vineyard in McLaren Vale.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	6.5
pH	
3.23	

### ATTRIBUTES

 Origin Australia	 Variety Verdelho	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Sarah MArquis	 Fining Agent Milk	 Closure Muselet cage	 Region McLaren Vale	 Vegan No