SECKFORD AGENCIES

MOLLYDOOKER

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Verdelho	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah MArquis	Milk	Muselet cage	McLaren Vale	No