

VELVET GLOVE SHIRAZ



2016 Tech Sheet

Vintage Report

2016 was Mollydooker's biggest vintage to date, with a total 1437 tonne of grapes crushed and into barrel. Budburst was a week later than usual, but veraison and harvesting were generally right on cue, despite several heat spikes (up to 42°C) early in the season.

To handle the extra fruit we decided to increase our fermentation capacity in the winery, this meant that a lot of work needed to be completed before the fruit arrived. Much thought and a whole lot of manpower went into creating four new temperature controlled 10 tonne fermenters. The tanks were installed just one week before the fruit arrived, phew!

Our first pick was our McLaren Vale Verdelho in the third week of February. The last time we made The Violinist Verdelho was in 2013, so it was exciting to see its return in 2016. The arrival of all our red grapes were fortunately well spaced out, which allowed the winemakers ample space to handle the fruit in the winery. During March and April the weather remained mild which was perfect for grape maturation, allowing the flavour and Fruit Weight™ to consistently increase week by week. The ferments were well behaved and finished off beautifully in barrel, allowing early oak integration and added complexity in the wines.

Winemaker Tasting Notes

Our ultimate expression of Fruit Weight™. The Velvet Glove is an Australian Shiraz with strength, depth and finesse. The 2016 has a perfumed nose of berries and mixed spice. The first sip gives way to juicy blackberry and cassis, followed closely by decadent dark chocolate and black pepper notes. With the depth of licorice, and a cherry like intensity; the fine lattice of tannins are seamless amongst the fruit, yet still provide that opulent mouthfeel that Velvet Glove is consistently notorious for. A wine of pure indulgence.

Awards

- 2014 WS 96; Winestate 5 stars
- 2013 WS 95; Winestate 4.5 stars
- 2012 WS 98 and Hot Wine; WA 97; Winestate 4 stars
- 2011 WA 97 and #1 Top Australian Wine; WS 96 and Hot Wine; Winestate 4.5 stars
- 2010 WA 97; WS 96 and Classic Wine
- 2009 WA 97+; WS 96 and Classic Wine
- 2007 WA 98; WS 96 and Classic Wine
- 2006 WA 99; WS 97 and Classic Wine



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 95%+ Actual: 95%

Marquis Fruit Weight™ is the percentage of your palate (from the tip of your tongue going all the way back) that's covered by the velvety sensation of fruit, before you experience any of the structural components of the wine.

Vineyard:
Gateway
McLaren Vale

Sustainably Grown
Picked 5th April

Barrel fermented and matured:
100% American oak
100% new

Alc/Vol: 15.5%
Residual sugar: 3.0
pH: 3.60

RRP: \$185

Vegan Friendly

What is Velvet Glove?

The wine that wraps your entire palate in a 'Velvet Glove' of amazing fruit flavours that last forever.