



THE VIOLINIST VERDELHO



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 42C) 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 was 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 blocked picked was our McLaren Vale Verdelho in the third week of February. It was delightful to smell the fruitful aromas of the ferment, and exciting to see The Violinist return in 2016, which we hadn't made since 2013. The arrival of red grapes were well spaced out which in turn, allowed the winemakers ample space in the winery. During March and April the weather remained mild which was perfect for grape maturation, with flavour and Fruit Weights™ consistently increasing week to week. The ferments were well behaved and were all pressed off and barrel fermented, allowing early oak integration and added complexity in the wines.

Winemaker Tasting Notes

The Violinist Verdelho offers up a decadent experience; aromas of honeysuckle, pineapple and some lemon and lime zest. The palate is generous with an expansive mouthfeel and an unctuous like texture that slowly builds to the finish. Delicate hints of vanilla and spice created by the subtle use of oak is sure to tantalise your taste buds.

Scores

- 2010 WA 90
- 2009 WA 90
- 2008 WA 90
- 2007 WA 90 and 'Excellent Value under \$25'
- 2006 WA 92 and 'Best Buy under \$20'



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 65% - 70% Actual: 67%

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

Gemtree, McLaren Vale

Sustainable Grown
Picked 29th February

2/3 tank fermented and matured
1/3 barrel fermented and matured:
67% in new American oak
33% in new French oak

Alc/Vol: 15.5 %
Residual sugar: 2.6
pH: 3-53

RRP: \$20

Who is **The Violinist**?

The Violinist is Sarah, who was made to play the violin right handed at school so that she didn't poke her neighbour in the eye with her bow.