



THE VIOLINIST VERDELHO



2012 Tech Sheet

We picked the grapes at ideal flavour ripeness on the 5th and 9th of March. We picked at night to protect the fresh, vibrant fruit flavours, and it was exciting to find that the wine retained them right through the winemaking process. Two thirds of the grapes were fermented in tank, and one third in new American and new French oak, which added a creamy texture to the lovely tropical fruit, citrus and pear characters. The Violinist can be enjoyed now, or cellared – the 2006 is drinking beautifully!



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 65% - 70% Actual: 71%

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.

Scores & Reviews

The 2012 The Violinist Verdelho has ripe pear, white peach and honeydew aromas with some coriander seed and white pepper hints. Big, ripe, rich and expressive, it has lots of tropical fruit and poached pear flavors with just enough refreshing acid to balance, finishing long. Drink it now to 2015.

Lisa Perrotti-Brown, Wine Advocate

Soft, off-dry and aromatic, with wildflower, tangerine peel and tomato leaf overtones to the green pear flavors. Drink now. 3,300 cases made.

Harvey Steiman, Wine Spectator

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

Wine Name: The Violinist
Vintage: 2012
Country: Australia

Region: McLaren Vale, South Australia

Grape Varietal: Verdelho

Barrel fermented and matured:
67% American oak; 33% French
100% new

Alc/Vol: 16.0%
Residual sugar: 2.4
pH: 3.46

Production: 2,395 doz

RRP: \$20

Label: 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.