



## Tech Sheet

### Viticulture Report

Almost the perfect vintage. We had heat in January, some rain in February just when we needed it, and perfect ripening weather in March with temperatures in the mid 20s. The openness of the canopies and ventilation in the fruit zone gave us lovely clean fruit.

### Winery Report

Most of our fruit was picked in April, producing great colour and depth. The reds went through primary, malolactic fermentation and barrel maturation in record time. The resulting 2014 wines are amazing.

### Winemaker Tasting Notes

Vivacious and full of class, Miss Molly is brimming with vivid maraschino cherry and plum jam that progress into layers of milk chocolate and mocha. Toffee and cinnamon notes intermix throughout the flavor spectrum as the bubbles add an undeniable vibrancy to the mouth feel. This wine is a lively celebration of McLaren Vale Shiraz, fitting for any occasion.

### Serving Suggestion

The best way to serve & enjoy Miss Molly is to chill it in the fridge for at least 3 days, which will ensure the bubbles are at their optimum

## Awards

2014 Winestate 4 stars

### Vineyards:

Mollydooker, Chapel Hill & Semmens  
McLaren Vale  
Birchmore & Joppich  
Langhorne Creek

### Sustainably Grown

Picked 21<sup>st</sup> March – 11<sup>th</sup> April

### Barrel fermented and matured:

100% American oak  
32% new; 68% one year old

Alc/Vol: 15.0%

Residual sugar: 10.0

pH: 3.64

RRP: \$28

### Who is Miss Molly?

Miss Molly is The Boxer's girlfriend,  
bubbly and full of fun.