



## **2010 Miss Molly Sparkling Shiraz**



### **About This Wine**

Seriously tasty. This wine will help you come up with all sorts of reasons to celebrate and pop another bottle. Focused on fresh red berries but with great layers of complexity, chocolate and cream, spice, fine tannins and soft luscious sparkling finish.

This wine is made for fun, the label is jumping out at you, the bubbles are doing the same and the flavours just make it too easy to enjoy. Miss Molly, the girlfriend of the Boxer, a very exciting bottle to get into.

The grapes were grown on the Longbottom vineyard in Padthaway, the Birchmore vineyard in Langhorne Creek and the Hunt Creek, Semmens and Mollydooker vineyards in McLaren Vale.

Barrel fermented and matured in 100% American oak using 60% new and 40% one year old barrels. The Boxer has gone through a secondary fermentation allowing us to create this beautiful sparkling wine.

Alc: 15.0%    Residual sugar: 13.9g/L    pH: 3.39

**Marquis Fruit Weight** (your guarantee of quality)  
70%

### **Serving suggestions**

If at all possible, plan ahead for your parties and celebrations and store your Miss Molly in the fridge for at least three days prior to drinking. Then, when you pour your Miss Molly, the delightful bubbles will be tinier and creamier.