



## 2014 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 (77F). 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 and malolactic fermentation and barrel maturation in record time. The resulting 2014 wines are amazing.

### Winemaker Tasting Notes

Upon smelling this wine, your senses are immediately drawn in by a bouquet of deep blackberry, rich plum and coffee. These prominent fruit flavours are closely followed by luscious chocolate and licorice spice with creamy vanilla constantly weaving its way through. This beautifully balanced wine is a classic representation of our Blue Eyed Boy: truly a vibrant, ripe, and indulgent experience.

### Awards

- 2014 WS 93; Winestate 5 stars
- 2013 WS 92; Winestate 5 stars; Huon Hooke 92
- 2012 WA 91+; WS 92
- 2011 WA 91; WS 92; Winestate 4 stars
- 2010 WA 93; WS 91; Winestate 4 stars
- 2009 WA 92; WS 91
- 2007 WA 95; WS 92 and Editor's Most Exciting New Wine
- 2006 WA 96; WS 92



### MARQUIS FRUIT WEIGHT

*Our guarantee of quality*

**Required: 75% - 80% Actual: 81%**

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.

#### Vineyards:

Coppermine Road, Long Gully Road &  
Mollydooker Home  
McLaren Vale  
Joppich  
Langhorne Creek

Sustainably Grown  
Picked 1<sup>st</sup> – 14<sup>th</sup> April

Barrel fermented and matured:  
100% American oak;  
70% new; 30% one year old

Alc/Vol: 16 %  
Residual sugar: 2.8  
pH: 3.60

RRP: \$49

Who is the **Blue Eyed Boy**?  
The Blue Eyed Boy is Sarah and Sparky's  
son, Luke.