



2018 Tech Sheet

Vintage Report

Starting early March, the 2018 Vintage can be defined by the even ripening that lead to great fermentation conditions. The grapes came into the winery at a steady pace with excellent colour and breadth of flavour shown as soon as the fruit was first crushed. Ferments were easily controlled allowing efficient extraction of tannins and flavours from the skins during pump-overs. Malolactic fermentation moved quickly during the oak maturation phase to reveal the intensity and depth of character of the wines which will be the hall mark of 2018 Vintage.

Winemaker Tasting Notes

The colour and fragrance of plum provide an alluring first glance, with gentle notes of strawberry and mocha filling the aroma. Expressive, rich fruit adds elements of blueberries and molten chocolate, while subtle tannins create a silky mouthfeel. The great intensity and complexity of our 2018 Blue Eyed Boy is no exception to its past.

Awards

- 2018 WS 92
- 2017 WA 92; WS 92; Winestate 5 stars
- 2016 WA 92; WS 90; Winestate 4 stars
- 2015 WS 91
- 2014 WS 93; Winestate 5 stars and No.1 Shiraz in the \$40-\$50 category; Huon Hooke 92 and #4 of 47 in McLaren Vale
- 2013 WS 92; Winestate 5 stars
- 2012 WA 91+; WS 92; Silver Medal in the New York International Wine Competition
- 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% - 85% Actual: 79%

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

McLaren Vale:
Coppermine Road, Gateway, Long Gully
Road & Mollydooker Home

Langhorne Creek:
Joppich

Sustainably Grown
Picked 7th Mar – 21st Mar

Barrel fermented and matured:
100% American oak;
58% new; 42% one year old

Alc/Vol: 16.0%
Residual sugar: 0.8 (G/F)
pH: 3.65

RRP: \$55

Vegan Friendly

Who is the **Blue Eyed Boy**?
The Blue Eyed Boy is Sarah's son, Luke.
Stomping grapes as a kid and now
working in the vineyards.