



THE VIOLINIST VERDELHO



2013 Tech Sheet

We picked the grapes at night at ideal flavour ripeness. This year we made a slight change to our procedures. We allowed the juice to oxidise slightly before pressing the grapes, to enhance the intensity of flavours and aromas, and to allow us to reduce the sulphur levels. Wow, it worked! Vibrant pineapple, honey and lime aromas filled the winery. The Violinist can be enjoyed now, or cellared – the 2007 is drinking beautifully!



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 65% - 70% Actual: 67%

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.

Winemaker's tasting notes

Vibrant tropical fruits are plentiful on the nose and the palate, a nuance of vanilla lingers as an aftertaste. The sweet fruit has a lemon zest edge that gives the fruit great lift, and spice rounds out the palate. An unctuous mouth-feel gives the wine a fullness that holds the rich pineapple and stone fruit flavours to the taste buds. *Matt Walker-Brown*

Scores

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: 2013
Country: Australia

Region: McLaren Vale, South Australia

Grape Varietal: Verdelho
Sustainably Grown
Picked 8th and 13th March

2/3 tank fermented and matured
1/3 barrel fermented and matured:
67% in new American oak
33% in new French oak

Alc/Vol: 15.5 %
Residual sugar: 3.6
pH: 3.47

Production: 3,421 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.