

## **Marquis Vineyard Watering Programme™**



The Marquis Vineyard Watering Programme™ focuses on nurturing strong and healthy vines with balanced canopy growth to achieve the most intense fruit flavors possible. The amazing fruit flavor achieved in the vineyard is exactly what creates the Marquis Fruit Weight™ in the wine. Marquis Fruit Weight™ is the “velvet glove” sensation of fruit that sits on your tongue before the structure of the wine is exposed. The higher the Fruit Weight, the more intense and rich the flavors are in the finished wine.

Achieving a high Fruit Weight grade doesn't start in the winery; it starts in the vineyards, which is where Sarah and Sparky's scientific know-how is first applied. “We ripen the vine, so that it can ripen the fruit” explains Sparky. Knowing that healthy vines create the best fruit, Sparky studied vineyard canopy management for his college thesis. So groundbreaking was his work on Pinot Noir in Tasmania, that he won a scholarship to present it in France and the US. Over the last 20 years he's developed the Marquis Vineyard Watering Programme™, which is used by all vineyards producing grapes for Mollydooker.

Please watch the video link below, where Sparky explains – better than words can, how we use the Marquis Vineyard Watering Programme™ to produce such outstanding fruit.

*To watch the video please visit:*

*[www.mollydookerwines.com/web/about\\_us\\_watering\\_programme.cfm](http://www.mollydookerwines.com/web/about_us_watering_programme.cfm)*