



## THE MAITRE D' CABERNET SAUVIGNON

### 2016 Tech Sheet

#### Vintage Report

2016 was Mollydooker's biggest vintage to date, with a total 1437 tonne of grapes crushed and into barrel. Budburst was a week later than usual, but veraison and harvesting were generally right on cue, despite several heat spikes (up to 42°C/107°F) early in the season.

To handle the extra fruit we decided to increase our fermentation capacity in the winery, this meant that a lot of work needed to be completed before the fruit arrived. Much thought and a whole lot of manpower went into creating four new temperature controlled 10 tonne fermenters. The tanks were installed just one week before the fruit arrived, phew!

Our first pick was our McLaren Vale Verdelho in the third week of February. The last time we made The Violinist Verdelho was in 2013, so it was exciting to see its return in 2016. The arrival of all our red grapes were fortunately well spaced out, which allowed the winemakers ample space to handle the fruit in the winery. During March and April the weather remained mild which was perfect for grape maturation, allowing the flavour and Fruit Weight™ to consistently increase week by week. The ferments were well behaved and finished off beautifully in barrel, allowing early oak integration and added complexity in the wines.

#### Winemaker Tasting Notes

This bright and lively wine is a wash with notes of cherry, strawberry and blackcurrant, making this wine very approachable and expressive. The rich fruit flavours, coupled with the soft tannins adds to the wine's complexity. A lingering aftertaste of intense fresh plum and spice finishes this wine off beautifully.

#### Awards

2015	WS 90; Winestate 4 stars
2014	WS 90; Winestate 4 stars
2013	WS 92
2012	WS 90 and 'Top Value Wine'
2010	WA 90; WS 90
2008	WA 90
2007	WA 92
2006	WA 91 and 'Excellent Value under \$25'
2005	WA 92 and 'Best Buy under \$20'; WS 90



#### MARQUIS FRUIT WEIGHT *Our guarantee of quality*

**Required: 65% - 70% Actual: 68%**

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, Ryans Road, Martins Road & Long Gully Road

Sustainably Grown

Picked 27<sup>th</sup> April – 5<sup>th</sup> May

Barrel fermented and matured:  
89% American oak; 11% French  
37% new; 44% 1yr old; 18% 2yr old

Alc/Vol: 15.5%

Residual sugar: 2.6

pH: 3.73

RRP: \$28

Vegan Friendly

#### Who is **The Maitre D'**?

The Maitre D' was named after Sparky, who put himself through winemaking college as a left handed Maitre D'.