

VELVET GLOVE SHIRAZ



2014 Tech Sheet



MARQUIS FRUIT WEIGHT *Our guarantee of quality*

Required: 95%+ Actual: 95%

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.

Vineyard:
Gateway
McLaren Vale

Sustainably Grown
Picked 4th- 8th April

Barrel fermented and matured:
100% American oak
100% new

Alc/Vol: 16.5%
Residual sugar: 3.4
pH: 3.47

RRP: \$185

What is **Velvet Glove**?

The wine that wraps your entire palate in a 'Velvet Glove' of amazing fruit flavours that last forever.

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 came in 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

Deep dark purple in colour, Velvet Glove indulges your senses with fresh berries, plum, vanilla, liquorice and hints of clove. Intense chocolate layers, accompanied with luscious cherry and blackberry fruits result in a rich and opulent mouthfeel. With beautiful balance and finesse, its finely poised tannins and concentrated flavours shine radiantly long after the first sip.

Awards

- 2014 WS 96; Winestate 5 stars
- 2013 WS 95; Winestate 4.5 stars
- 2012 WS 98 and Hot Wine; WA 97; Winestate 4 stars
- 2011 WA 97 and #1 Top Australian Wine; WS 96 and Hot Wine; Winestate 4.5 stars
- 2010 WA 97; WS 96 and Classic Wine
- 2009 WA 97+; WS 96 and Classic Wine
- 2007 WA 98; WS 96 and Classic Wine
- 2006 WA 99; WS 97 and Classic Wine