



THE VIOLINIST VERDELHO



2017 Tech Sheet

Vintage Report

Heavy rain in the McLaren Vale and Langhorne Creek regions during July saw a massive 31% increase in rainfall. These cold, wet conditions continued through to early summer and were the defining features of the 2017 vintage. Both budburst and flowering were delayed, which also led to harvest occurring later than normal. In the lead up to harvest there were some concerns of mildew and botrytis affecting the grape quality, however due to our open canopies allowing air flow and perfect summer temperatures, our grapes were not affected.

The quality of our Verdelho crops this year were second to none. We harvested an early pick of Verdelho to trial a fresh new wine style, exclusive to our Cellar Door. All our red varieties produced some extraordinary results, with many blocks achieving greater yields and higher Fruit Weights™ than ever before. Our total crop yield came in at an impressive 1363 tonnes, a true testament to the success of our Marquis Vineyard Watering Programme™.

Winemaker Tasting Notes

Rich, textured and opulent, the 2017 Violinist is intense and full of character. Pineapple and lychee aromatics combine with vanilla to create an unctuous creamy mouthfeel. Lemon and lime underpin bursts of pineapple, peach and papaya, whilst toasty coconut and the faintest touch of ginger linger on the palate. Bold yet balanced, the 2017 Violinist offers many layers of enjoyment.

Awards

2010 WA 90

2009 WA 90

2008 WA 90

2007 WA 90 and 'Excellent Value under \$25'

2006 WA 92 and 'Best Buy under \$20'



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.

Vineyard

Gemtree, McLaren Vale

Sustainable Grown

Picked 5th April

Barrel fermented and matured:
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: 2.7
pH: 3.42

RRP: \$20

Who is The Violinist?

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.