

VELVET GLOVE SHIRAZ



2017 Tech Sheet

Vintage Report

With heavy rain in the McLaren Vale and Langhorne Creek regions during July, we saw a massive 31% increase in rainfall. These cold, wet conditions continued through to early summer, becoming the defining features of the 2017 vintage. Budburst and flowering were both delayed, resulting in a later harvest than normal. In the lead up to harvest there were 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 was second to none. Our new early pick Verdelho, exclusive to our Cellar Door, received excellent feedback. All our red varieties produced extraordinary results, with many blocks achieving greater yields and higher Fruit Weights™ than ever before. Our total crop yield came in at 1363 tonnes, a result of the success of our Marquis Vineyard Watering Programme™.

The Fruit Weight™ and flavours needed time to develop in the vineyards before we could begin crafting the wines in the winery. Our patience was well rewarded with plenty of bright, vibrant fruit. Primary ferments were vigorous and healthy; some were cooled to 3.5c to slow down the fermentation to allow maximum colour and flavour to be extracted from the skins. 2017 was one of our biggest and most successful vintages to date.

Winemaker Tasting Notes

Dark in colour, deep in flavour and rich in texture; the Velvet Glove is the apex of our pursuits and the epitome of our Fruit Weight™ expression. Sticky plum jam and spicy nutmeg aromas are alluringly prominent on the nose, whilst berries and mocha weave and envelop your entire palate. The finish is incredibly smooth and silky, with elegant fruit flavours that linger in your mouth. An outstanding example of a perfectly balanced Shiraz from McLaren Vale.

Awards

2016	WA 95; WS 90; Winestate 5 stars
2014	WS 96 and No.1 Shiraz in the \$100-\$200 Category; Winestate 4.5 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



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: 18th April

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

Alc/Vol: 16.5%
Residual sugar: 3.2
pH: 3.62

RRP: \$195

Vegan Friendly

What is **Velvet Glove**?

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