



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

Awards

- 2016 WS 90
- 2015 WS 91
- 2014 WS 93; Winestate 5 stars and No.1 Shiraz in the \$40-\$50 category; Huon Hooke 92 and #4 of 47 in McLaren Vale
- 2013 WS 92; Winestate 5 stars
- 2012 WA 91+; WS 92; Silver Medal in the New York International Wine Competition
- 2011 WA 91; WS 92; Winestate 4 stars
- 2010 WA 93; WS 91; Winestate 4 stars
- 2009 WA 92; WS 91
- 2007 WA 95; WS 92 and Editor's Most Exciting New Wine
- 2006 WA 96; WS 92

BLUE EYED BOY
SHIRAZ



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 75% - 80% Actual: 79%

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, Gateway, Long Gully Road & Mollydooker Home

Sustainably Grown

Picked 19th April – 5th May

Barrel fermented and matured:

100% American oak;

58% new; 42% one year old

Alc/Vol: 16.5%

Residual sugar: 3

pH: 3.55

RRP: \$50

Vegan Friendly

Who is the **Blue Eyed Boy**?

The Blue Eyed Boy is Sarah's son, Luke. Stomping grapes as a kid and now working in the vineyards.