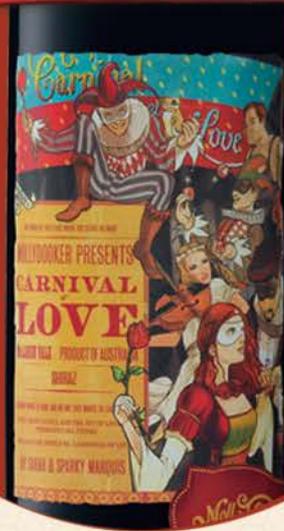


CARNIVAL OF LOVE SHIRAZ



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

Awards

2016	WS 93; Winestate 5 stars
2014	WS 95 and #30 Wine in the World; Winestate 5 stars
2013	WS 93; Winestate 4.5 stars
2012	WS 95 and #2 Wine in the World; WA 95; Winestate's Wine of the Year for 2014
2011	WS 94; WA 93+; Winestate 4.5 stars
2010	WA 95; WS 94
2009	WS 94 and Hot Wine; WA 93
2007	WA 96; WS 95 and 9 th Best Wine in the World
2006	WA 97; WS 95 and 8 th Best Wine in the World
2005	WA 99; WS 94



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 85% - 90% Actual: 88 %

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:

Gateway,
McLaren Vale

Sustainably Grown
Picked 18th – 21st April

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

Alc/Vol: 16.5%
Residual sugar: 2.6
pH: 3.66

RRP: \$75

Vegan Friendly

What is Carnival of Love?
This is as life should be - a Carnival of Love.
A place where everyone wants to be and
no one wants to leave.