

## HOLY MOLY Shiraz dry dry 2017




### Producer

The estate in Palatine was established in 1994 by the Schneider family in Ellerstadt. Today Markus Schneider cultivates 90 hectares and established his wines worldwide.

### Vintage report

At the night of April 20, Mother Nature showed us who the real "boss in the ring" is and drastically reduced the young shoots in all our plots. After all, it was a wonderful summer season. They weren't attached from summer storms and got no more hail in the second period this year. After the long summer and perfect pre-condition they started picking end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. Like in all other wine regions: One of the shortest harvest period after 50 years. The ripeness exceeded our expectations; they topped the two best vintages 2003 and 2015.

### Characteristics

-  bouquet of dark red fruits
-  deep, smooth, highly aromatic spice, well-structured tannins
-  meat dishes like roasted pork, game, beef

### Facts

Grape Variety	Shiraz
Terroir	hot, skeleton-rich soil; Feldmark vineyard, north-western exposure
Appellation	Palatinate
Vinifikation	hand-picking of ripe and healthy grapes. Traditional 4 week maceration in a fermenting vat. Gentle pressing and storage in new (75%) and older (25%) barrels of French oak.



Alcohol	Residual Sugar	Acidity
14.5 %vol	0.4 g/l	5.1 g/l