



Miss Molly
by
M Ô R E S O N
South Africa

Miss Molly Hoity Toity Chenin Blanc . Viognier 2011

Miss Molly, the Môreson Weimaraner, is such a huge presence in our lives that we felt she deserved her own range of wines. Her larger than life personality, her unique quirks and her naughty nature ensure that she is a love magnet.

Miss Molly Hoity Toity Chenin Blanc . Viognier

During the afternoon Miss Molly is most often found sunning herself in our finest leather wingback chair. Here she devotes her time to relaxing - receiving visitors, love and adoration at her leisure.

Hoity Toity is designed to capture the taste of our beloved Miss Molly's lazy, sun-filled afternoons.

Tasting Notes

Analysis - Alc: 14.0% . RS: 2.4 . VA: 0.36 . PH: 3.40 . TA: 6.0g/l

Aroma

Miss Molly *Hoity Toity* has intense tropical fruit on the nose complimented by a lovely floral bouquet.

Palate

The tropical fruit on the Miss Molly *Hoity Toity* nose carries through to the palate. With a crisp freshness on the mid-palate that is perfectly rounded off by the creamy Viognier.

Winemaking

The Miss Molly *Hoity Toity* grapes are de-stemmed and crushed. The *must* is cooled before being exposed to 24-hour skin contact. The free run juice is drained, kept separate from the press juice and allowed to ferment separately. This fermentation takes place for 14 days.

10% wooded Viognier is blended with the Chenin Blanc and the final fermented wine is kept on the lees for two months before bottling.