SECKFORD AGENCIES

MOLLYDOOKER

MAITRE D' CABERNET SAUVIGNON, MOLLYDOOKER

Vintage 2018



The Maitre d' was named after Sparky, who put himself through winemaking college as a left handed Maitre d'.

TASTING NOTE

The deep blend of red and purple colours and abundant aromas introduce the depth of this Cabernet. Rich and complex in flavour, notes cherry and blackberry transition to green herbs, bramble and mocha all the while maintaining a dimension of sweet fruit. Soft and smooth on the palate.

VINTAGE CONDITIONS

Starting in early March, the 2018 vintage can be defined by the even ripening that led to great fermentation conditions.

VINIFICATION DETAILS

The grapes came into the winery at a steady pace with excellent colour and breadth of flavour shown as soon as the fruit was first crushed. Ferments were easily controlled allowing efficient extraction of tannins and flavours from the skins during pump-overs. Malolactic fermentation moved quickly during the oak maturation phase to reveal the intensity and depth of character that will be the hallmark of the 2018 wines. Maitre d' Cabernet was barrel fermented and matured in 83% American and 17% French oak, of which 34% were new, 51% one year old, 15% two years old.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.7

pH
3.64

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	McLaren Vale	Yes