SECKFORD AGENCIES

MOLLYDOOKER

MAITRE D' CABERNET SAUVIGNON, MOLLYDOOKER

Vintage 2017



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

TASTING NOTE

Vibrant and generous, with aromas of blackberries, milk chocolate and soft herbaceous notes. Subtle tannins and fragrant oak reside quietly in the background as flavours of raspberry, plum and mocha give this wine incredible depth and finesse.

VINTAGE CONDITIONS

Heavy rain in the McLaren Vale and Langhorne Creek regions during July, lead to a 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 Mollydooker's open canopies allowed air flow and, with perfect summer temperatures, their grapes were not affected.

VINIFICATION DETAILS

Fermentation took place in oak hogshead barrels – 86% American and 14% French of which 34% were new, 45% one year old and 16% two year old – with further maturation for 8-9 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	2.5

pH
3.66

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
The Mollydooker team		Screw top	McLaren Vale	Yes