

# MAITRE D' CABERNET SAUVIGNON, MOLLYDOOKER

Vintage

2016



(AUSSIE FOR LEFT HANDED)

MOLLYDOOKER



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

## TASTING NOTE

This bright and lively wine is awash with notes of cherry, strawberry and blackcurrant. The rich fruit flavours, coupled with soft tannins adds to the wine's complexity, with a lingering aftertaste of intense fresh plum and spice.

## VINTAGE CONDITIONS

2016 was Mollydooker's biggest vintage to date, with a total of 1,437 tons of grapes crushed and put into barrel. Budburst was a week later than usual, but veraison and harvesting were generally right on cue, despite several heat spikes (up to 42°C/107°F) early in the season.

## VINIFICATION DETAILS

The grapes were machine harvested during the day and at ideal flavour ripeness before being crushed and destemmed. Partially fermented on skins in tank with pumpovers every four hours, fermentation took place in stainless steel tanks and oak hogshead barrels – 89% American and 11% French of which 37% new, 44% one year old and 18% two year old – with further maturation for 8-9 months.

## TECHNICAL ANALYSIS

Alcohol

15.5

Residual sugar

2.6

pH

3.73

## ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

The Mollydooker team



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Blank