SECKFORD AGENCIES

MAITRE D' CABERNET SAUVIGNON, MOLLYDOOKER

MOLLYDOOKER

Vintage 2016



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	Residual sugar
15.5	2.6

pH
3.73

ATTRIBUTES

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

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