SECKFORD AGENCIES

MOLLYDOOKER

TWO LEFT FEET, MOLLYDOOKER

Vintage 2019



Two Left Feet is made after making The Scooter, The Maitre d' and The Boxer, and is a blend of them which is usually slightly different every year depending on what is needed for perfect harmony.

TASTING NOTE

Ripe fruits of dark cherry, blackberry, plum and raspberry are complemented by the secondary notes of vanilla and mixed spices. The silky, satin like fruit profile, encompassed by lovely ripe tannins, cascades effortlessly through the palate providing fantastic depth. A blend of 69% Shiraz, 16% Merlot and 15% Cabernet.

VINTAGE CONDITIONS

Early spring saw perfect conditions for fruit growth, hinting at a promising start for the 2019 vintage. Budburst occurred in the beginning of September and accelerated through October. Some vines became vulnerable during the November flowering season as a result of cooler, stormy conditions, but as the weather warmed up, ripening of the fruit continued at a nice, steady pace into summer. Despite a few hot spells of weather in January – with South Australia breaking a number of heat records around the Australia Day holiday – temperatures did eventually stabilise, resulting in ideal growing conditions for the fruit to achieve its optimum colour and flavour.

VINIFICATION DETAILS

Two Left Feet was both fermented and matured in 97% American/3% French oak barrels, of which 44% were new, 46% one year old and 10% two years old.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.8

pH
3.60

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Cork	McLaren Vale & Langhorne Creek	Yes