SECKFORD AGENCIES

TWO LEFT FEET, MOLLYDOOKER

MOLLYDOOKER

Vintage 2018



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

An expressive wine with balance and poise. Shiraz does the heavy lifting, while Merlot and Cabernet bring fragrance and lifted notes. First and foremost, plum and mocha glide on toasty oak and fine tannins. Liquorice and blackberry jam develop on the palate culminating in a joyous experience that celebrates all the elements within the blend. A blend of 71% Shiraz, 15% Merlot and 14% Cabernet.

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. Two Left Feet was both fermented and matured in 97% American/3% French oak barrels, of which 35% were new, 55% one year old and 10% two years old.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.6

pH
3.62

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