SECKFORD AGENCIES

MOLLYDOOKER

TWO LEFT FEET, MOLLYDOOKER

Vintage 2016



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

Shiraz, Merlot and Cabernet dance together in this wine; each variety putting its best foot forward! Ripe fruits of dark cherry, blackberry, plum and raspberry are complemented by the secondary notes of vanilla and mixed spices. A blend of 71% Shiraz, 15% Merlot and 14% Cabernet.

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 (98% American, 2% French) of which 39% new, 47% one year old and 14% two year old, where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	3.2

pH
3.63

ATTRIBUTES

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

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