SECKFORD AGENCIES

MOLLYDOOKER

THE BOXER SHIRAZ, MOLLYDOOKER

Vintage 2017



So called, because the very first person to taste this wine judged it to be 'a knockout'! Did you notice the boxer on the label is a double Mollydooker?

TASTING NOTE

Bright maraschino cherry, fresh plum, rich dark chocolate and liquorice fill out the flavour spectrum. The tannins are fine, the fruit is soft and the flavours tickle the taste buds.

VINTAGE CONDITIONS

With heavy rain in the McLaren Vale and Langhorne Creek regions during July, Mollydooker saw a 31% increase in rainfall. These cold, wet conditions continued through to early summer, becoming the defining features of the 2017 vintage. Budburst and flowering were both delayed, resulting in a later harvest than normal. In the lead up to harvest there were concerns of mildew and botrytis affecting the grape quality, however the open canopies allowed air flow and with perfect summer temperatures, the grapes were not affected.

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 100% American oak hogshead barrels of which 37% new, 59% one year and 4% two year old, where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	2.2

pH
3.58

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

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