SECKFORD AGENCIES

THE SCOOTER MERLOT, MOLLYDOOKER

MOLLYDOOKER

Vintage 2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	0.5

pH
3.45

The grapes for The Scooter Merlot come from Mollydooker's sustainably-grown Long Gully Road blocks in McLaren Vale. Excitingly, every year they increase in quality.

TASTING NOTE

Fragrant and silky smooth, the 2019 Scooter charms with a nose full of cherries and forest fruits. Fresh plum and sweet berries delight on your first sip, before giving way to spices reminiscent of nutmeg and cinnamon.

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

Picking began at the end of February, and the vintage team worked intensively to ensure all fruit was picked within the perfect window of ripeness. Following fermentation on skins, the fruit was then barrel fermented to ensure that the beautiful oak flavours are integrated into the wine. Subsequent maturation in oak has resulted in full-bodied, vibrant, flavourful wines that are truly demonstrative of the 2019 vintage. The Scooter Merlot 2019 was both fermented and matured in 93% American/7% French oak barrels, of which 33% were new, 44% one year old and 23% were two years old.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Merlot	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	McLaren Vale	Yes