SECKFORD AGENCIES

MOLLYDOOKER

THE SCOOTER MERLOT, MOLLYDOOKER

Vintage 2018



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

Ruby in colour with a bright cherry and violet nose. Flavours of raspberries and fresh plum on the palate, with soft tannins and further notes of mocha and dried herbs.

VINTAGE CONDITIONS

Starting in early March, the 2018 vintage can be defined by the even ripening that led to good fermentation conditions. The grapes entered the winery at a steady pace with excellent colour and breadth of flavour evident as soon as the fruit was first crushed. Ferments were easily controlled allowing efficient extraction of tannins and flavours from the skins during pumpovers. Malolactic fermentation moved quickly during the oak maturation phase to reveal the intensity and depth of character of the wines which will be the hallmark of 2018 vintage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	0.5

pH
3.55

ATTRIBUTES

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

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