

## THE SCOOTER MERLOT, MOLLYDOOKER

Vintage

2017



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 2017 Scooter charms the senses with a nose full of cherries and forest fruits. Flavours of fresh plum and sweet berries give way to spices reminiscent of nutmeg and cinnamon. Finely poised and balanced, the delicate tannins allow complexity.

### VINTAGE CONDITIONS

The McLaren Vale and Langhorne Creek regions experienced a 31% increase in rainfall during July. 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 estate's open canopies allowed air flow and perfect summer temperatures, meaning that their grapes were not affected.

### TECHNICAL ANALYSIS

Alcohol

Residual sugar

16.0

2.9

pH

3.53

### 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 (92% American, 8% French) of which 20% new, 50% one year old and 30% two year old, where the wine was matured for 8-9 months. Suitable for vegans.

### ATTRIBUTES



Origin

Australia



Variety

Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

The Mollydooker team



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes