

## THE SCOOTER MERLOT, MOLLYDOOKER

Vintage

2016



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

Rich plum flavours with undertones of both red and dark fruits and a soft touch of oak. As the wine develops in the glass, layers of chocolate, nutmeg, cinnamon and cardamom spices come to the fore. The soft mouthfeel and tannin integration allow the flavours to shine through.

### 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 (96% American, 4% French) of which 19% new, 41% one year old and 40% two year old, where the wine was matured for 8-9 months.

### TECHNICAL ANALYSIS

Alcohol

15.5

Residual sugar

3.0

pH

3.50

### ATTRIBUTES



Origin

Australia



Variety

Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

The Mollydooker team



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Blank