

GIGGLEPOT CABERNET SAUVIGNON, MOLLYDOOKER

Vintage

2016



(AUSSIE FOR LEFT HANDED)

MOLLYDOOKER



Gigglepot is named after Sarah and Sparky's daughter Holly, seen on the label giggling at herself wearing black glasses. This showcases the best of what McLaren Vale Cabernet can offer.

TASTING NOTE

Gigglepot is a vibrant and elegant wine, full of personality. Fortright flavours of raspberry, briar and dried herbs develop into soft layers of mocha and mint on the palate. The nose has cherry and rhubarb notes with a hint of vanilla, complemented by delicate oak elements of toasted coconut and spice.

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 (84% American, 16% French) of which 50% new and 50% one year old, where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol

15.0

Residual sugar

2.2

pH

3.70

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

The Mollydooker team



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Blank