SECKFORD AGENCIES

MOLLYDOOKER

GIGGLEPOT CABERNET SAUVIGNON, MOLLYDOOKER

Vintage 2017



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

The 2017 Gigglepot Cabernet is vibrant yet elegant, with a nose full of juicy red berries and subtle hints of exotic spice. The palate takes you through an array of fruity flavours complemented by the mocha notes that follow and a toasty, savoury aftertaste.

VINTAGE CONDITIONS

Heavy rain in the McLaren Vale and Langhorne Creek regions during July, lead to a 31% increase in rainfall. 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 Mollydooker's open canopies allowed air flow and, with perfect summer temperatures, their grapes were not affected.

VINIFICATION DETAILS

Fermentation took place in oak hogshead barrels (82% American, 18% French) of which 50% new and 50% one year old, where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	2.8

pH
3.67

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	Yes

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