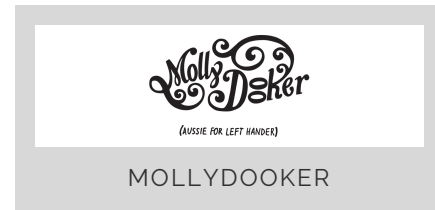


ENCHANTED PATH SHIRAZ/CABERNET, MOLLYDOOKER



Vintage

2018



When making the Enchanted Path, Mollydooker make the Carnival of Love Shiraz then blend it with their very best parcel of Cabernet Sauvignon.

TASTING NOTE

An intriguing nose of pomegranate, cherry and anise. The first sip brings a chorus of flavours that include blackberry and plum with vanilla and dark chocolate notes. Fine yet broad, the tannins create a smooth mouthfeel that carry the complex layers of flavour.

VINTAGE CONDITIONS

Starting in early March, the 2018 vintage can be defined by the even ripening that led to great fermentation conditions.

VINIFICATION DETAILS

The grapes came into the winery at a steady pace with excellent colour and breadth of flavour shown as soon as the fruit was first crushed. Ferments were easily controlled allowing efficient extraction of tannins and flavours from the skins during pump-overs. Malolactic fermentation moved quickly during the oak maturation phase to reveal the intensity and depth of character that will be the hallmark of the 2018 wines. Enchanted Path was barrel fermented and matured, in 95% American/5% French oak barrels, of which 85% were new, 15% one year old.

TECHNICAL ANALYSIS

Alcohol

15.5

Residual sugar

0.7

pH

3.57

ATTRIBUTES



Origin

Australia



Variety

Shiraz/Cabernet
Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes