SECKFORD AGENCIES

MOLLYDOOKER

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	Residual sugar
15.5	0.7

pH
3.57

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	McLaren Vale	Yes