SECKFORD AGENCIES

MOLLYDOOKER

ENCHANTED PATH SHIRAZ/CABERNET, MOLLYDOOKER

Vintage 2017



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

Mollydooker's take on the quintessential Australian blend gets its generosity from Shiraz, whilst Cabernet provides structure. Fragrant raspberries and hints of toasty butterscotch fill the bouquet, while maraschino cherry notes greet you on the first sip. With an incredible depth formed by fine tannins, the finish of vanilla crème rounds out the palate.

VINTAGE CONDITIONS

With heavy rain in the McLaren Vale and Langhorne Creek regions during July, Mollydooker saw 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 the open canopies allowed air flow and with perfect summer temperatures, the grapes were not affected.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.5	3.0
pH	
3.64	

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 oak hogshead barrels (95% American, 5% French) of which 85% new and 15% one year old, where the wine was matured for 8-9 months.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	Yes

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