SECKFORD AGENCIES

MOLLYDOOKER

ENCHANTED PATH SHIRAZ/CABERNET, MOLLYDOOKER

Vintage 2014



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

For the 2014 Enchanted Path, the Mollydooker winemaking team found the perfect blend to be 70% Carnival of Love and 30% prime Cabernet. A mouthful of red fruit; cherries, wild berries and fresh plum greet you as well as vanilla and dark chocolate, cinnamon spice and notes of mocha. Silky tannins give this enjoyable wine phenomenal length.

VINTAGE CONDITIONS

Almost the perfect vintage, with heat in January, some rain in February just when it was needed, and perfect ripening weather in March with temperatures in the mid 20s. The openness of the canopies and ventilation in the fruit zone gave lovely clean fruit.

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 (94% American, 6% French) of which 85% new and 15% one year old, where the wine was matured for 8-9 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	3.2
pH	**Acidity**
3.53	5.82

ATTRIBUTES

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

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