SECKFORD AGENCIES

MOLLYDOOKER

VELVET GLOVE SHIRAZ, MOLLYDOOKER

Vintage 2018



So called as Mollydooker liken the drinking sensation to one's entire palate being wrapped in a 'velvet glove'.

TASTING NOTE

Dense, dark and brooding in the glass, the 2018 Velvet Glove is complex and opulent. Aromas of black plum, blueberries and roasted coffee mingle with anise. A supremely smooth mouthfeel accentuates the balanced structure and expresses deep flavours of berries, whilst liquorice and allspice linger on the palate.

VINTAGE CONDITIONS

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

VINIFICATION DETAILS

The grapes were grown on the Gateway vineyard in McLaren Vale. Barrel fermented and matured in 100% new American oak.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	0.7

pH
3.62

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	McLaren Vale	Yes