

December 2007

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The most creatively named and labeled wines being made today come from ***South Australia's Mollydooker***.

Imagine ***Gigglepot Cabernet***, ***Carnival of Love Shiraz***, and ***Enchanted Path Shiraz Cabernet***. Not only are these wines made with style, their labels are exuberant works of art.

The ***Mollydooker Shake*** is the best way to prepare these young wines. Mollydooker bottles with extra nitrogen gas because it's an inert and natural preservative that prevents premature oxidation, enables their wines to maintain that bright fruit flavor longer and allows them to use less sulfites. Since the nitrogen gas is a preservative, it significantly flattens the flavor profile of the wine unless it is released. The easiest way to do this is to pour a little wine out of the bottle (1-2 ounces), put the cap back on and SHAKE. A ton of bubbles will rise to the top, and gas may escape when you unscrew the cap. For best results two shakes tends to work best. When the bubbles and foam dissipate from the top of the wine in the bottle, it's ready to drink. Since the nitrogen slowly integrates into the wine over time, there's no need to shake Mollydooker wines that are two years old or older.

All Mollydooker wines are available at www.mollydookerwines.com.

By William Tomicki