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How to shake, er slake, that thirst

The Mollydooker Shake, they call it. It involves giving a perfectly good, well-behaved bottle of wine a good old heaving about. They are winemakers who are not only very good at their job, but also, so far as your reporter can tell, perfectly sane.

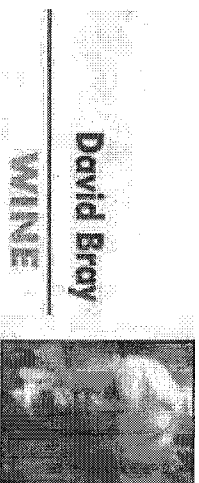
Sparky and Sarah Marquis own and run Mollydooker Vineyards, a relatively new McLaren Vale winery and one that's on its way to building a spectacular reputation.

We first met Sparky when he brought some of their Fox Creek wines to Brisbane, must have been a good 10 years ago. Impressive, they were, but then we lost track of each other.

Until a couple of weeks ago, when Drinx liquor mart, an excellent Brisbane operation, dropped the story of the Shake into my PC. Good stuff, I thought, and went, as a reporter should, back to the source.

Here's the story. The two principal characters are graduates of Roseworthy College, Sparky topping his year and going back to lecture. After many adventures and achievements, married in 1991, they went to work with Sarah's parents at Fox Creek. In 1995 a Fox Creek Shiraz took out the top award at the McLaren Vale Wine Show and Sarah and Sparky became the Bushing King and Queen.

They won the title again in 1998, the first dual winemaking team ever to win the award twice. They were Australian Winemakers of the Year in 2000 and



David Broy
WINE

have several times had Robert Parker score their wines at 99 points.

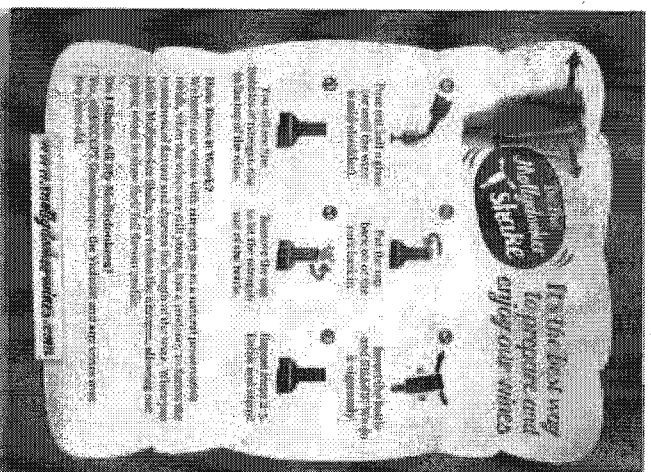
Come 2005 it was time to work for themselves and they founded Mollydooker with Sparky's parents helping to run the company and vineyards.

Their reputation is for quality wines delivered with sometimes quirky style. Which brings us to the Mollydooker Shake. Here's the official word:

"We bottle our wines with a little extra inert nitrogen gas as a natural preservative to protect the wine from oxidation. If you think about flavor in a wine being like a round ball, what the nitrogen does is flatten out the back end of this ball. By doing the Mollydooker Shake, you release the nitrogen gas and the flavor ball becomes round again, allowing the wine to show its full flavor profile.

"This entire process allows us to use less sulphites in our wine-making process so that those of you with red wine – or really just sulphite – sensitivity can enjoy as much Mollydooker as you like."

Sparky says that you should pour off about half a glass to mid shoulder, reseal, invert and shake vigorously. When the bottle is returned upright you will see a fine layer of tiny bubbles, and once the bottle is





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re-opened the nitrogen will be released and then dis- sipate.

The folk at Drinx report that having compared the same wine being served different ways from decanti- ng, double-decanting and finally the Mollydooker shuffle, "the boy maybe onto something".

Sparky and Sarah don't recommend this for sparkling, or for any wines over two years old. It is, they say, "the best way to prepare our wines before you enjoy them".

And the wines? Drinx listed The Boxer shiraz 2007 (\$24.99), The Maitre D cabernet sauvignon 2007 (\$24.99) and Two Left Feet shiraz /cabernet sauv- ignon / merlot 2007. (\$24.99).

I reckon they are well worth a look, and that's some- thing from a wine writer who hasn't seen them. But ya gotta shake them.

