



A word on screw-caps

Since we started experimenting with screw caps in 2002, we've had such great success with this type of closure that we now use screw caps for 10 out of our 12 wines, ranging in price from \$25 to \$185 per bottle. Even our flagship wine, the Velvet Glove, is bottled with a screw cap. As winemakers you can imagine we had a real fear that people would prefer the mystique of pulling and sniffing the cork over the practicality of unscrewing the cap. But so far, we've been astonished and pleased at the dramatic shift in the perception of screw caps in the marketplace.

We initially made the switch after finding that the Australian wine industry had been doing research on these closures, for premium and ultra-premium wines for around 20 years, and that in the ongoing tastings, the screw-capped wines were showing better and scoring higher than wines with corks. We've found this to be absolutely true with our own Mollydooker wines.

With cork closures we found that one to two bottles out of every 24 were corked and ended up getting poured down the sink. We also detected that up to an additional three bottles had a flattened flavour profile related to the cork, even if trichloroanisole (TCA) was not overtly apparent.

In addition to avoiding TCA, we've found a heap of other benefits in using screw caps. Most notable, is the fact that our wines taste fresher and more true to the flavours that we aim to achieve in the bottle. We also like the fact that we can offer better value to our customers, as they never have to pour any corked wine down the sink. The last benefit of screw caps is that they make it much easier to do the Mollydooker Shake!