



## TWO LEFT FEET

SHIRAZ / MERLOT / CABERNET SAUVIGNON

### 2018 Tech Sheet



#### MARQUIS FRUIT WEIGHT

*Our guarantee of quality*

**Required: 65% - 75%**      **Actual: 68%**  
 Marquis Fruit Weight™ is the percentage of your palate (from the tip of your tongue going all the way back) that's covered by the velvety sensation of fruit, before you experience any of the structural components of the wine.

#### Vineyards

*McLaren Vale:* Coppermine Road, Fragos, Hawthorn Ridge, Home Blocks, Long Gully Road, Reedy Creek, Ryans Road, Seaview Road, Semmens, Aldinga Vineyard & Mongrel Hill  
*Langhorne Creek:* Birchmore & Joppich

Sustainably Grown  
 Picked 5th March - 3rd April

Barrel fermented and matured:  
 97% American; 3% French  
 35% new; 55% one year old;  
 10% two year old

#### The Blend

71% Shiraz, 15% Merlot & 14% Cabernet Sauvignon

Alc/Vol: 15.5%  
 Residual sugar: 0.6  
 pH: 3.62

RRP: \$30

Vegan Friendly

#### What is Two Left Feet?

Two Left Feet is what can happen when you dance after a glass or two of Mollydooker.

#### Vintage Report

With much our fruit reaching the colour and flavour we strive for from the end of February, 2019 started early and extremely intensely. Once the grapes started coming into the Winery the workload was heavy with work around the clock to ensure the fruit was fermented during the perfect window of ripeness, lasting only 5 weeks of fermenting on skins, this was a condensed Vintage.

The ferments were cooled to allow time on grape skins to extract the flavours and tannins from that was developed in the vineyard. Once in barrels the wines finished ferment and began maturation then the full spectrum of flavours began to shine through.

#### Winemaker Tasting Notes

The 2018 Two Left Feet is an expressive wine of great balance and poise. The Shiraz does the heavy lifting while the Merlot and Cabernet bring fragrance and lifted notes. First and foremost, plum and mocha glide on toasty oak whilst the voluminous red fruit remains silky on the fine tannins. Liquorice and blackberry jam develop on the palate culminating in a joyous experience that celebrates all the elements within the blend.

#### Awards

2016	WA 91; WS 90; Winestate 4.5 stars
2015	WS 91
2014	WS 91; Winestate 4 stars
2013	WS 90
2012	WS 90 and 'Top Value Wine'; Winestate 4.5 stars
2011	WS 92 and 'Smart Buy'; Winestate 4 stars and 'Top in Class'
2010	WA 90; WS 90
2009	WA 91+; WS 90
2008	WA 90
2007	WA 93
2006	WA 93 and 'Excellent Value under \$25'; WS 90
2005	WA 94 and 'Best Buy under \$20'; WS 90