



Do the Mollydooker Shake

Why do you do the Mollydooker Shake on your wines?

It's the best way to prepare our wines for drinking!

Most wines contain sulphites in order to protect them. Sulphites can cause an allergic asthma type reaction and we realise a lot of people are sensitive to them. So wherever we can, we use nitrogen to protect the wine so that we can reduce the amount of sulphites.

However, when you use nitrogen in winemaking it compresses the flavour - if you think of flavour as a big round ball the nitrogen flattens the back end of the round ball. As soon as you do the Mollydooker Shake it releases the nitrogen and the flavour pops back out to its full size again, maximising the flavour profile.

Do I do the Mollydooker Shake on all your wines?

Shake all our reds up until they are two years old, however please don't shake our whites, rose or sparkling wines.

How can I be sure I am doing the Mollydooker Shake correctly?

Watch Luke, the Blue Eyed Boy in our fun how to [video](#)



Take the Mollydooker Taste Test

From a new bottle of Mollydooker, pour some wine out into a glass and set it aside. Do the Mollydooker Shake on the rest of the wine in the bottle, and pour some into another glass. Then taste them side by side. The difference will amaze you!

Don't worry, the first glass isn't wasted. After a short time, it loses nitrogen, so you can enjoy it soon after. We call it pourer's perks!

How old must the reds be before you don't need to do the Mollydooker Shake with them?

Two years old. They should have softened and integrated naturally by this time.

Can I decant my Mollydookers or use an aerator instead of doing the Mollydooker Shake?

No, because it does not produce the same effect. Decanting, or dispensing with an aerator, oxygenates the wine. If there is nitrogen in the wine, it acts antagonistically to oxygen, so by not doing the Shake, not only are you not releasing the nitrogen, you are also reducing the effectiveness of the decanting/aerating. We have done blind tastings of the Shake v the Decant and the Shake is always the winner. If you want to do both, do the Shake first which will release the nitrogen and then decant.