

FACT SHEET

Mollydooker

(AUSSIE FOR LEFT HANDER)

We make wines that make people go WOW through attention to detail and commitment to excellence.

The owners of Mollydooker Wines, Sarah & Sparky Marquis, are some of the most decorated winemakers in the world. They have received five 99-point scores from Robert Parker's The Wine Advocate; four of their wines have been chosen in the Wine Spectator's 'Top 100' and their Carnival of Love Shiraz has made the Wine Spectator 'Top 10' list two years in a row. Sarah and Sparky have been named 'Australian Winemakers of the Year', have been chosen by Robert Parker among the 'Top Wine Personalities in the World', and have been crowned 'McLaren Vale's Bushing King and Queen' a record three times.



Sarah and Sparky are two fun-loving mollydookers (Aussie for left hander) who are committed to making wines that make people go WOW. They are passionate about their vineyards, their winemaking, and sharing with family and friends. During the three months before harvest you will find Sparky sitting under the gum trees with the viticulture team, squashing the grapes and tasting the juices, to decide when the grapes should be picked. Sarah indulges her love for design with Mollydooker's labels, ranging from the quirky Lefty and Party labels (featuring their kids Luke and Holly), to the romantic Carnival of Love and Enchanted Path, and the luxuriously elegant Velvet Glove.



The grapes come from the premier regions of McLaren Vale, Langhorne Creek and Padthaway. Mollydooker's winery and vineyards are located on the historic Seaview ridge which has produced some of McLaren Vale's most iconic wine. The winery and vineyards are set in a beautiful part of the world and Sarah and Sparky love to share. Mollydooker conducts tours where you can see how the grapes are grown and the wines are made. Left and right-handers welcome!



Sarah and Sparky have a warehouse in Napa, CA, so that their American friends can order Mollydookers online and have them shipped within the USA.

Owners & Winemakers, Sarah & Sparky Marquis



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WINEMAKING: Mollydooker focuses on making complex, balanced wines with generous, velvety fruit that are a joy to drink immediately and have the structure to age gracefully in the cellar. The wines are graded by Marquis Fruit Weight™, a measure of how far back from the tip of your tongue the velvety sensation of fruit goes. The further back it goes, the higher the Fruit Weight. (Measurement is in percentages because everyone's tongue is a different length.)

MARQUIS VINEYARD WATERING PROGRAMME™: Mollydooker wines, known for their soft and velvety tannins, are the result of the Marquis Vineyard Watering Programme™ which Sparky and his dad Leigh have spent over 20 years developing. "We visit each vineyard twice a week from budburst to harvest and measure the development of the vines and grapes and then specify a daily watering plan which triggers changes in the vines so they produce grapes with the highest Fruit Weight possible." Leigh Gawith, Vineyard Manager.

LABELS + SCREW CAPS: Mollydooker is all about making wine more enjoyable. Screwcaps are their closure choice so you don't have to pour a cork-tainted bottle down the drain (and because it's a lot easier to open a screwcap). The award winning labels also have handy peel-off tabs so you can remember the name of the wine as well as the experience.

MOLLYDOOKER SHAKE: Is it the newest dance move? No. It is the way Mollydooker prepares their wines so that you can drink them when they are young. Mollydooker uses nitrogen gas during the bottling process to protect the fruit flavour of the wines. This means they can use fewer sulfites in their winemaking. If you think of a wine's flavor profile as being like a big round ball, the nitrogen flattens the back end of the round ball. The 'Mollydooker Shake' releases the nitrogen, the flavor profile pops out to its full size again, and the wine is ready to drink.



It's the best way to prepare and enjoy our wines

①



Pour out half a glass (or until the wine is mid-shoulder).

②



Put the cap back on or the cork back in.

③



Invert the bottle and SHAKE! We do it vigorously.

④



You will see fine bubbles of nitrogen rise to the top of the wine.

⑤



Remove the cap to let the nitrogen out of the bottle.

⑥



Repeat steps 2-5. Drink and enjoy!



Violinist

Scooter

Boxer



Maitre D

Two Left Feet

WINES

Lefty Wines - Designed for everyday drinking.

Marquis Fruit Weight™ = 65-70%

The Violinist : Verdelho

The Scooter : Merlot

The Maitre D' : Cabernet Sauvignon

Two Left Feet : Shiraz/Cabernet Sauvignon/Merlot

The Boxer : Shiraz

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Party Wines - They'll make you the life of the party anywhere you take them.

Marquis Fruit Weight™ = 75-80%

Goosebumps : Sparkling Shiraz

Gigglespot : Cabernet Sauvignon

Blue Eyed Boy : Shiraz



Love Wines - The ideal companions for all of life's celebrations.

Marquis Fruit Weight™ = 85-90%

Enchanted Path : Shiraz/Cabernet Sauvignon

Carnival of Love : Shiraz



Velvet Glove - The ultimate expression of Sarah and Sparky's passion in winemaking.

Marquis Fruit Weight™ = 95+%

Velvet Glove : Shiraz

Winery Contacts

United States:

Krissy Miller - krissy@mollydookerwines.com
623 Rose Drive Benicia, CA
T: 707 531 4891 / M: 707 815 8995

Australia:

Janet (Mom) - janet@mollydookerwines.com.au
Coppermine Rd, McLaren Vale, SA 5171
T: +61 8 83236500 M: +61 414 246 702

Sarah Marquis - sarah@mollydookerwines.com.au
T: +61 8 83236500 M: +61 414 488 502

Media Contact Ashley Nicole Teplin / Media-Ant.com ashley@media-ant.com 310 210 3067

- helpinghand@mollydookerwines.com
- www.facebook.com/MollydookerWine
- www.youtube.com/MollydookerWines
- www.mollydookerwines.com
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