



TWO LEFT FEET

SHIRAZ / CABERNET SAUVIGNON / MERLOT

2014 Tech Sheet



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 65% - 70% Actual: 70%

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.

Region:
McLaren Vale, Langhorne Creek

Sustainably Grown
Picked 21st March – 11th April

Barrel fermented and matured:
98% American oak; 2% French oak
28% new; 68% one year old; 4% two year old

Alc/Vol: 15.5%
Residual sugar: 2.4
pH: 3.62

RRP: \$28

What is Two Left Feet?
Two Left Feet is what Sparky seems to have when he tries to dance with Sarah.

The Blend

We make Two Left Feet after making The Scooter, The Maitre D' and The Boxer. After tasting each wine we make a blend from them. The blend is usually slightly different every year, each vintage of the wine seems to 'speak' to us and tell us what it needs for perfect harmony. Sometimes it calls for more Scooter than Maitre D' and sometimes the other way round. This year the blend is 72% Shiraz, 14% Cabernet, 14% Merlot.

Viticulture Report

Almost the perfect vintage. We had heat in January, some rain in February just when we needed it, and perfect ripening weather in March with temperatures in the mid 20s (77F). The openness of the canopies and ventilation in the fruit zone gave us lovely clean fruit.

Winery Report

Most of our fruit was picked in April, producing great colour and depth. The reds went through primary and malolactic fermentation and barrel maturation in record time. The resulting 2014 wines are amazing.

Winemaker Tasting Notes

A generous array of bright fruit flavour with outstanding depth, gives this wine the approachable and engaging qualities it's become adored for. Showcasing every character in our flavour spectrum, including raspberry, plum, deep mocha and licorice. All the elements interweave themselves harmoniously throughout each sip and work together in a way that achieves the subtle mouth feel of a truly delightful wine.

Awards

- 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