



# The Mollydooker Shake

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*Is it the newest dance move?* No. It's the way we prepare our wines so we can drink them when they are young. The Mollydooker Shake means you don't have to cellar your wines before opening - you can enjoy them straight away.

## Do I Shake All My Mollydookers?

No. Don't Shake the Sparkling Shiraz, The Violinist, and any wines more than 2-years old.



## What Does the Mollydooker Shake do?

The Shake releases the nitrogen gas which is in the wine. We use nitrogen to protect our wines from oxygen so that we can reduce the amount of sulphites, because some people are allergic to sulphites. When the wines are young, the nitrogen tends to flatten the fruit flavour of the wine (nitrogen effect). Shaking the wine releases the nitrogen (you can hear it hissing if you hold the bottle to your ear after doing the Shake) and the full flavour profile is restored.

## Does the Nitrogen Effect Last Forever?

No. Just for 2 years. We stop doing the Shake on the anniversary of the release. For instance vintage 2009 wines won't need to be shaken after September 15 2011.

## Is the Shake the Same Thing as Decanting or Aerating?

No. Decanting, or dispensing with an aerator, adds oxygen to the wine. Nitrogen repels oxygen so it makes the decanting or aeration less effective. If you like to decant or aerate, just do the Shake first and you will get the full benefit.

## Take the Mollydooker Taste Test to See for Yourself.

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.

[http://www.mollydookerwines.com/web/mollydooker\\_shake.cfm](http://www.mollydookerwines.com/web/mollydooker_shake.cfm)