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WOODSTOCK
MCLAREN VALE

2010 WOODSTOCK 'PILOT'S VIEW' SHIRAZ

McLaren Vale

BACKGROUND

Flying Spitfires during WWII, Douglas Collett A.M was privileged to a pilot's eye-view of the vineyards of Europe. Returning home, Doug saw the future for an Australian table wine industry, moving on from fortified styles. Equipped with animation initiative and perseverance, Doug planted many vineyards and made wines in many regions. He loved the natural beauty and robust flavours of McLaren Vale, acquiring Woodstock Estate in 1973. Doug's own flight helmet represents the vision and passion of this inspirational man whose philosophy was "the glass is always half full" so lets fill it up!"

WINEMAKING

Deliberately made to accompany food by expressing soft, generous fruit characters with moderate oak influence, Pilot's View is sourced entirely from vines planted in the sandy Blewitt Springs soils at Woodstock. These vines were planted in the mid 1970s from two blocks namely; Creek Block and Scrub Block. Warm, sunny days and cool nights ensure the berry flavours fully ripen while retaining good natural acidity. This combination of sandy soils and natural acids creates animated floral aromas in Shiraz. With traditional winemaking and careful barrel selection, the supple tannins are well integrated and support the juicy Shiraz flavours. 85% of this wine sees new carefully selected French and American oak for up to 18 months.

THE WINE

2010 was a text book vintage for McLaren Vale with the 'Pilot's View' Shiraz showing intense fruit richness, spice and an underlying savoury earthiness, a characteristic typical to McLaren Vale Shiraz. You will see lots of dark berries and plums intermingled with mint, vanilla bean, spice and traces of well integrated oak. Supple, savoury, textured tannins leave you wanting more. Delicious drinking now, but patient cool cellaring will reward for 5-7 years!

SERVING SUGGESTION

Seared rib eye beef fillet with Vincotto glazed sweet potato gnocchi and a salad of rocket, cherry tomato and fetta.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Shiraz

BOTTLING DATE

November 2011

TECHNICAL DATA

Alcohol 14.9%

PH 3.49

Acidity 6.3 g/l

Residual Sugar 2.6 g/l

NOTES
