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WOODSTOCK
MCLAREN VALE

2010 WOODSTOCK SHIRAZ CABERNET

McLaren Vale

BACKGROUND

In this classic Australian blend, Shiraz provides fleshy fruit, spice and middle palate weight, and the Cabernet Sauvignon provides a sturdy tannin backbone, structure and texture... a perfect synergy of two prominent Australian red varieties.

WINEMAKING

Fruit for this wine is sourced from the estate as well as neighbouring vineyards in McLaren Vale. Maturation for around 12 months in a combination of 2 and 3 year old seasoned French and American oak enhances the subtle complexity without the dominance of oak.

THE WINE

2010 vintage was great for rich McLaren Vale reds. Aromas of savoury spice and black cherries followed by subtle hints of fennel and mint pervades. Bursts of mulberries and plums add to the rich middle palate of chocolate, and the underlying warmth of oak. Fine tannins of Cabernet Sauvignon provide backbone and structure while fleshy Shiraz enriches the body. Both varieties combine with elegance and savoury length. Cellaring for three to five years will result in a softer palate and more complex flavours.

SERVING SUGGESTION

Plum and rosemary lamb shanks served with mashed Desiree potatoes and steamed green beans. A good splash of Woodstock Shiraz Cabernet in the sauce while cooking makes this match perfect!



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

63% Shiraz
37% Cabernet Sauvignon

BOTTLING DATE

July 2011

TECHNICAL DATA

Alcohol 14.9%
PH 3.5
Acidity 6.3 g/l
Residual Sugar 1.8 g/l

NOTES
