

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2010 WOODSTOCK 'The OCTOgenarian' GRENACHE TEMPRANILLO

McLaren Vale

BACKGROUND

For decades we and our neighbours tended to our frugal Grenache vines on sandy soils at Blewitt Springs, McLaren Vale. Commonly referred to as 80 year old vines, or "Perpetual Octogenarians", their pedigree of quality became more evident over the decades. When the opportunity arose to become the next custodians of more of these meagre cropping, gnarly vines, the Collett family embraced them in 1988. We nurture these rarely respected Octogenarians and enjoy their lasting characters. Long live OCTO!

WINEMAKING

Made traditionally from chiefly low cropping Grenache grapes, the addition of 10% Tempranillo for savoury tannins, plus a dash of soft Shiraz and a hint of leafy Cabernet Sauvignon adds spice and complexity. The attractive berry flavours of Grenache are lengthened and enhanced by these varieties, without any strong oak influence.

THE WINE

Light cerise in colour with youthful violet hues, medium bodied in style and food friendly. Aromatic fruit of blood plums and bright red cherries coat the palate with a delicate touch of cinnamon and white pepper spice, supple yet textural... All describe The OCTOgenarian. Released young to capture the vibrant berry fruits. Cellaring will also be rewarded for 4 to 6 years as the secondary characters evolve in bottle while preserved by the alcohol.

SERVING SUGGESTION

Grenache often matches well with pasta dishes, while the Tempranillo and spice can set off dishes like Seafood Paella, packed full of fresh seafood, saffron and chorizo.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

78% Grenache
10% Tempranillo
8% Shiraz
4% Cabernet Sauvignon

BOTTLING DATE

May 2011

TECHNICAL DATA

Alcohol 14.4%
PH 3.48
Acidity 5.7 g/l
Residual Sugar 2 g/l

NOTES
