

*Proudly Australian and family owned*



**WOODSTOCK**  
MCLAREN VALE

## 2006 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 backbone and structured texture. A perfect synergy of 2 prominent Australian red varieties.

### WINEMAKING

Fruit for this wine was sourced from the estate as well as neighbouring vineyards in McLaren Vale. It spent over 18 months in a combination of 2 and 3 year old seasoned French and American oak to enhance subtle complexity without the dominance of oak.

### THE WINE

A burst of juicy grape flavours showing dark berries, black currants and a touch of spice. It shows good harmony of primary and secondary characters with a hint of complexity from maturation in 2 and 3 year American and French oak barrels. It is clean, vibrant and approachable with juicy savoury tannins built around its fine linear structure.

### SERVING SUGGESTION

Slow braised Osso Bucco served with mashed potatoes and lightly steamed French beans. A splash of Woodstock Shiraz Cabernet in the sauce while cooking would make this match perfect!



### WINEMAKERS

Scott Collett & Ben Glaetzer

### VARIETAL COMPOSITION

59% Shiraz

41% Cabernet Sauvignon

### BOTTLING DATE

September 2009

### TECHNICAL DATA

Alcohol 14.5%

PH 3.43

Acidity 6.68 g/l

Residual Sugar 2.9 g/l

### NOTES

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