

*Proudly Australian and family owned*



**WOODSTOCK**  
MCLAREN VALE

## 2007 WOODSTOCK SHIRAZ

McLaren Vale

### BACKGROUND

Compared to many in the region, the Woodstock Shiraz is made to a more elegant, fruit driven style. Being a very vigorous red variety, the key is to manage our Shiraz leaf canopies carefully to ensure the best from our Shiraz vines.

### WINEMAKING

Grapes for this Shiraz come from vines on the Estate which were planted in 1972 and 1974. The number of leaves are reduced to ensure perfect ripening of the berries with some exposure to sunlight and air. Yields are deliberately kept low for good flavour concentration. Maturation in 2 to 3 year old seasoned American oak for 18 months enhances its complexity without the oak dominating.

### THE WINE

A stylish and vibrant Shiraz showing lots of blackcurrants, pepper, spice and a hint of choc mint. The palate is lush and rich in flavour with an alluring texture of savoury tannins. A food friendly wine and a great example of McLaren Vale Shiraz in the glass.

### SERVING SUGGESTION

A scotch fillet of beef, char-grilled and served with mushrooms and wilted baby spinach.



### WINEMAKERS

Scott Collett & Ben Glaetzer

### VARIETAL COMPOSITION

100% Shiraz

### BOTTLING DATE

September 2009

### TECHNICAL DATA

Alcohol 14.5%

PH 3.26

Acidity 6.93 g/l

Residual Sugar 2.6 g/l

### NOTES

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