

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2008 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 plums, dark berries, black currants, a touch of pepper and spice. It is lush and lively displaying good harmony between 2 of Australia's most prominent varietals. Maturation in 2 and 3 year old American and French oak barrels adds complexity. It is clean and approachable with good intensity built around a fine tannin backbone.

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

61% Shiraz
39% 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
