

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2009 WOODSTOCK GRENACHE ROSÉ

McLaren Vale

BACKGROUND

Made from 80 year old Grenache bush vines planted on Woodstock Estate, the grapes are hand picked and made to a style we enjoy at Woodstock... deliberately fruity and full of flavour.

WINEMAKING

The crushed grapes are cold soaked for up to 24 hours to allow good colour and flavour. The skins are then lightly pressed and discarded while the juice ferments slowly until the desired level of natural residual sweetness is reached. The ferment is stopped with chilling and the finished wine is held cold in tanks, then bottled in small runs to ensure freshness.

THE WINE

Lots of juicy cherries, ripe strawberries and raspberries on the palate with hints of rosewater and fairy floss. The natural acidity and sweetness in balance, carry these flavours and leave a lingering finish which is clean and crisp.

SERVING SUGGESTION

A confit duck salad with pickled cherries and rocket or just on its own for a perfect lazy afternoon drink!



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Grenache

BOTTLING DATE

June 2009— First bottling

TECHNICAL DATA

Alcohol 13.24%

PH 3.12

Acidity 6.95 g/l

Residual Sugar 21 g/l

NOTES
