

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

MV WOODSTOCK VERY OLD FORTIFIED 500mL McLaren Vale

BACKGROUND

“MV” refers to Multi-Vintage, and this rare Tawny is an average age of about 23 years. Formerly known as Tawny Port, it holds a special place in the Woodstock stable. Wine industry pioneer Doug Collett made McLaren Vale Grenache and Shiraz fortifieds in the 1960’s and 1970’s. He aged them in old Brandy barrels for future generations. Today, his son Scott Collett, continues the fortified tradition at Woodstock.

WINEMAKING

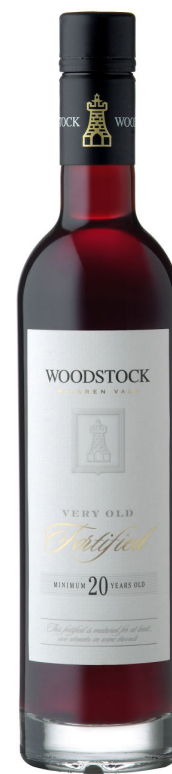
Grenache and Shiraz ferments are “fortified” with the addition of grape spirit when about half of the natural sugar is fermented. The spirit kills yeast and preserves the remaining sweetness. The wine is clarified then matured in 100 to 300 litre oak casks for 20 years or more. Each year 4-5% is lost to evaporation from each barrel, but the luscious flavours evolve and concentrate as the wine matures.

THE WINE

The red grape colours have precipitated away over time, leaving a true ‘tawny’ colour after two decades in barrel. A powerful and complex nose full of nuts, toffee, intense spice and fresh rancio characters reflect its age and complexity. On the palate, toffee, mocha, coffee and intense nuttiness all combine to create rich luscious flavours. The finish is long with lingering flavours of a fine very old fortified.

SERVING SUGGESTION

An ideal digestive with cigars, coffee and chocolates or better still, one of The Coterie’s hazelnut and dark chocolate tart served with chocolate bark, vanilla ice-cream and scorched pistachio anglaise... it is to die for!



WINEMAKERS

Scott Collett

VARIETAL COMPOSITION

70% Grenache
30% Shiraz

BOTTLING DATE

May 2008

TECHNICAL DATA

Alcohol 19.5%
PH 3.54
Acidity 7.68 g/l
Residual Sugar 240 g/l

NOTES
