

*Proudly Australian and family owned*



**WOODSTOCK**  
MCLAREN VALE

## 2019 WOODSTOCK 'THE STOCKS' SINGLE VINEYARD SHIRAZ McLaren Vale

### BACKGROUND

Named after a set of medieval wooden leg stocks, which stand in the town of Woodstock in Oxfordshire, England, 'THE STOCKS' Shiraz is WOODSTOCK's flagship wine. This single vineyard Shiraz is made from 31 rows of low-yielding vines, planted circa 1900 on a sandy north slope of WOODSTOCK Estate. *The 2019 vintage marks our 25th release of 'THE STOCKS'.*

### WINEMAKING

The old vines on sandy soils are inspected thoroughly during veraison each January; exposed bunches are removed to prevent sunburn and hidden bunches are thinned to ensure even ripening. Ideally, each remaining bunch will have about two leaves between them and the sun. Yields are deliberately kept low (average yield is about two bottles per vine) and the vineyard is essentially dry grown resulting in intense concentration of flavour. The Shiraz fruit is harvested at night to preserve the delicate berry flavours. The grapes are then crushed and cold soaked for 24-48 hours before fermentation in small open fermenters and hand plunged twice daily for at least 5 days. The wine is pressed and then finishes ferment in carefully selected old and new, French and American oak barrels in a temperature controlled cellar. Each barrel is monitored, and only the finest selected to continue the lineage of Woodstock 'The Stocks' Shiraz.

### THE WINE

Deep, dark red colour with a purple tint. Plush, red and black fruits with a touch of dried spice and toasty oak on the nose. The palate is full-bodied yet soft, with ripe tannins and mid-palate fruit harmoniously balanced, which lead to a structured and complex finish. A wine that perfectly reflects its *terroir*, variety and region with elegance of fruit and well-integrated oak.

### AGEING POTENTIAL

'THE STOCKS' Shiraz really comes into its own when aged in bottle. This is a wine that will reward your patient cellaring with the further development of its unique *terroir* characteristics. Ten to fifteen years is the sweet spot and we have enjoyed amazing bottles of previous vintages twenty or more years on.

### SERVING SUGGESTION

This lush and structured Shiraz will stand up well to rich dishes like Slow Cooked Beef Ribs and Rare Seared Venison... Or just savour on its own at the end of a meal or with some fine selected cheeses.



### WINEMAKERS

Scott Collett & Peter Collett

### VARIETAL COMPOSITION

100% Shiraz

### BOTTLING DATE

August 2021  
(Release Date January 2024)

### TECHNICAL DATA

Alcohol 14.5 %  
PH 3.36  
Acidity 6.9 g/l  
Residual Sugar 1.2 g/l

### NOTES

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