

WOODSTOCK



Deep Sands Shiraz

McLaren Vale

2022

BACKGROUND

This Shiraz comes from the Woodstock Estate and nearby vineyards in Blewitt Springs, McLaren Vale, an area known for slightly cooler temperatures, good airflow, and higher rainfall. Blewitt Springs has unique terrain, with sandy soils on the hilltops and clay at the base. The deep sands let the vines grow strong roots that tap into moisture in the subsoils, which stay cool and wet even during hot summers. This helps the grapes ripen slowly and evenly, resulting in a Shiraz that's rich in flavour yet smooth and elegant. Our Deep Sands Shiraz is no exception, offering a harmonious balance of power and finesse.

WINEMAKING

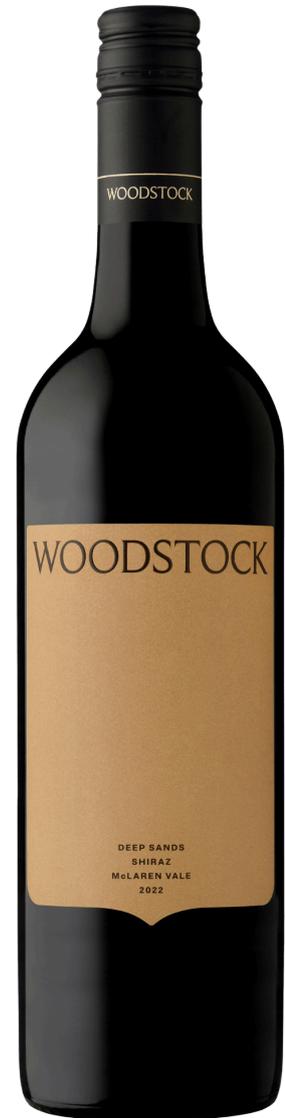
The fruit is harvested at peak ripeness and brought into the winery at sunrise for cool processing. After crushing, the Deep Sands Shiraz ferments on its skins for a minimum of five days, with the must pumped over twice daily to ensure maximum flavour extraction. After fermentation, the wine is pressed off the skins and aged in second- and third-use oak barrels for up to 12 months. We select batches that showcase perfumed aromas and elegance, resulting in a juicy, fragrant wine with soft, lingering tannins.

TASTING NOTES

Brilliant ruby in colour, the nose displays a combination of ripe dark fruit and subtle oak, combined with hints of spice and perfume. The palate is earthy and rich, offering generous, fleshy texture supported by white pepper spice and soft, well-structured tannins. This bright and elegant Shiraz will age beautifully for 5 to 10 years.

FROM THE WINEMAKER

'At Woodstock, we farm the sand. Our vineyards sit on sandy soils, which are quite different from the clay-based soils found in many other regions. Sandy soil doesn't retain water or nutrients the same way, so the vines must work a little harder to access what they need. This unique environment shapes the character of the wine in some exciting ways. Our Deep Sands Shiraz has always been known for its earthy, tannic structure. With the 2022 vintage, I wanted to give the wine a bit more approachability—something that could be enjoyed a little younger, with softer, more inviting textures. The 2022 season was cooler and wetter than usual, which resulted in grapes with fresh aromatics, vibrant natural acidity, and softer tannins. As a result, this vintage is more elegant and smoother, with a balance that's perfect for a relaxed Friday night barbecue.' - Peter Collett



NOTES
