

*Proudly Australian and family owned*



**WOODSTOCK**  
MCLAREN VALE

## WOODSTOCK OLD FORTIFIED (375 ml)

### BACKGROUND

“Fortified” is an alternative name for a “Port” style wine. Under international wine law, Port must come from Oporto in Portugal.

WOODSTOCK Old Fortified has an average age of about 13 years. Wine industry pioneer and WOODSTOCK’s founding father, 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 with this fine example of an Australian style ‘Tawny Port’.

### WINEMAKING

The fermenting juice of ripe Grenache and Shiraz are drained off their skins when about half of the natural sugars have fermented by yeast creating about 8% alcohol.

Enough pure grape spirit is then added (“Fortifying” the wine) to an alcohol level of 18.5%.

Aging this in small old barrels oxidises the colours and grape flavours and concentrates the sugars, acids and rancio flavours, making a luscious style. The alcohol content rises some more during this process and finishes at about 19%.

### THE WINE

Medium amber in colour with aromas of caramel, figs and hints of cinnamon. Intense, luscious flavours with persistent nutty caramel aftertaste. Fine spirit characters balance the sweetness producing an elegant and lengthy finish. A fine, fruity yet soft “Tawny Port” style made by Scott Collett.

### SERVING SUGGESTION

An after dinner wine matching perfectly dark chocolate desserts or a fine cigar.



### WINEMAKERS

Scott Collett

### VARIETAL COMPOSITION

Shiraz  
Grenache

### BOTTLING DATE

September 2015

### TECHNICAL DATA

Alcohol 19.5%  
PH 3.31  
Acidity 6.2 g/l  
Residual Sugar 228 g/l

### NOTES

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