



**WOODSTOCK**  
MCLAREN VALE

*Proudly Australian and family owned*

## WOODSTOCK 'OLD SECRET' 150mL

*Rare Fortified ~ Tawny Style*

### BACKGROUND

Wine industry pioneer and founder of Woodstock Wine Estate, the late Doug Collett began storing away fortified Grenache and Shiraz to make 'Tawny Style' wines in McLaren Vale in the early 1970's. He preferred to use old imported Cognac and Whiskey barrels that still retained some aged spirit characters.

Barrel aging slowly oxidises the fruit aromas and flavours, creating a 'Rancio' character. The red hues are slowly replaced with brown or 'tawny' colours.

Under the cobwebs in the corner of an old shed, Doug's middle son Scott found some remarkably old, near empty barrels. Most of their contents had evaporated to 'the Angels share'. Over the decades, records were misplaced and the trusty chalk marks on the barrels had faded, leaving us guessing the age of this wine. Because we have no records we refer to this precious nectar as 'The Old Secret'. Scott and his middle son Peter used a special pump to extract this old syrup-like wine because it is so thick.

Water and alcohol have evaporated over time, concentrating the sugars, acids, minerals and flavours left behind. We hope you enjoy our 'Old Secret'.

### THE WINE

"Before I give you the exact lowdown on what this wine is, here is a note I scribbled down after my very first tasting, earlier this year in Edinburgh.

'One moment Old Secret is stamping its feet in fury and then seconds later it feels like a heartfelt hug from a venerable old acquaintance. It's an insanely deep, tincture-Shiraz (I assume it is Shiraz – it could be Grenache, I suppose!), with a Madeiran tang, singed nuts, amber sultanas, balsamic weight, winter wood-smoke, Turkish coffee, overripe figs, slaughter, briar, oyster brine, fistfuls of tobacco, old-fashioned toffee, eye-watering bitterness and absurd depth. It never stops evolving in the glass and it makes me laugh out loud.' I sent Woodstock an email asking exactly what was in this wine and how on earth it was going to be sold. This was the incredible reply!

We age our fortified wines in oak hogsheads and Jarrah vats and have utilised both timbers in the box design for Old Secret. Local pottery artist Deb O'Dell (who used to be our restaurant cleaner some 30 years ago) hand crafted a batch of 100 clay miniature flagons – alluding to our history of bottling fortified wine in ceramic flagons. Each piece has been expertly glazed by ceramicist Jordan Gower. The leather work on the stoppers and booklets was expertly done by the very local Joshua Picken, Head Sommelier at d'Arenberg's (q.v.) The Cube restaurant. This is a true collaboration between very passionate individuals. The packaging was two and a half years in the making from concept to completion and we couldn't be prouder of the final result. It is the perfect vessel in which to hold this incredible potion.

This is a fortified wine and is one of the best examples in the land. Drink it whenever you get your chance – it will make you feel good."

*"Matthew Jukes—Top 100 Australian Wines 2019/20"*



### WINEMAKERS

Doug, Scott & Peter Collett

### VARIETAL COMPOSITION

perhaps Shiraz & Grenache

### TECHNICAL DATA

Alcohol 21.3%

PH 3.43

Acidity 13.9 g/l

Residual Sugar 330 g/l

### NOTES

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