



2011 WOODSTOCK SHIRAZ CABERNET

McLaren Vale

BACKGROUND

In this classic Australian blend, Shiraz provides fleshy fruit, spice and middle palate weight, and the Cabernet Sauvignon provides a sturdy tannin backbone, structure and texture... a perfect synergy of two prominent Australian red varieties.

WINEMAKING

Shiraz and Cabernet Sauvignon grapes from Woodstock Estate and from neighbouring vineyards in McLaren Vale were very carefully selected for this wine. Being a wetter than normal vintage, every vine was carefully checked before harvest to ensure berries were in good condition. Maturation for 12 months in a combination of 2 and 3 year old seasoned French and American oak enhanced the subtle complexity without dominating the fruit.

THE WINE

Plum and rhubarb aromas with cassis, some savoury spice and mouth-watering hints of fennel and caraway entice a taste. These characters follow through onto the palate, with the underlying warmth of oak. Fine tannins of Cabernet Sauvignon provide backbone and structure while fleshy Shiraz enriches the body. Both varieties combine with elegance and savoury length. Tight and youthful when bottled, the wine will evolve over time and reward with more complex flavours.

SERVING SUGGESTION

Plum and rosemary lamb shanks served with herbed couscous and steamed green beans. A good splash of Woodstock Shiraz Cabernet in the sauce while cooking makes this match perfect!



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

76% Shiraz 24% Cabernet Sauvignon

BOTTLING DATE

June 2012

TECHNICAL DATA

Alcohol 13.5% PH 3.4 Acidity 6.6 g/l Residual Sugar 0.9 g/l

NOTES		