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WOODSTOCK
MCLAREN VALE

2014 WOODSTOCK CABERNET SAUVIGNON

McLaren Vale

BACKGROUND

WOODSTOCK has enjoyed a strong reputation for making Cabernet Sauvignon since 1982. Situated in the higher and cooler end of the Vale, WOODSTOCK is the perfect home for the Cabernet Sauvignon variety. Warm, sunny days with cool evening gully and sea breezes ensure the Cabernet fruit ripens well and retains its natural acidity and full-bodied style.

WINEMAKING

The old Cabernet Sauvignon vines at WOODSTOCK Wine Estate are low yielding but deliver rich, concentrated flavours in excellent years like this 2014. Small berries with ample fermentation time on skins (at least 5 days) result in great colour and tannin structure. This wine was matured for just over 14 months in 13% new oak and the rest in 2 to 3 year old carefully selected American and French oak to provide softness and complexity. McLaren Vale is famous for rich, generous middle-palate flavours in Shiraz, but this characteristic also shines through in our Cabernet Sauvignon.

THE WINE

McLaren Vale regional Cabernet Sauvignon fruit characters are easily identified on both nose and palate. Lifted varietal notes of blackcurrants, sweet black plums and a touch of chocolate mint. Soft and fruit driven in the mouth with structured, elegant tannins that add a seamless richness to the palate. The finish is long with a savoury grip that makes its ideal with food. An approachable style for early appreciation yet can benefit from cool cellaring for up to 5 years.

SERVING SUGGESTION

Grilled lamb loin chops served with smashed potatoes and a fresh summer salad.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

Cabernet Sauvignon

BOTTLING DATE

June 2015

TECHNICAL DATA

Alcohol 14.5%

PH 3.57

Acidity 6.41 g/l

Residual Sugar 0.6 g/l

NOTES
