

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2012 WOODSTOCK 'The OCTOgenarian' GRENACHE TEMPRANILLO

McLaren Vale

BACKGROUND

For decades we and our neighbours tended to our frugal Grenache vines on sandy soils at Blewitt Springs, McLaren Vale. Commonly referred to as 80 year old vines, or "Perpetual Octogenarians", their pedigree of quality became more evident over the decades. When the opportunity arose to become the next custodians of more of these meagre cropping, gnarly vines, the Collett family embraced them in 1988. We nurture these rarely respected Octogenarians and enjoy their lasting characters. Long live OCTO!

WINEMAKING

With good winter and spring rain, steady ripening summer days and excellent harvest conditions, 2012 resulted in one of the best vintages over the last decade. Both Grenache and Tempranillo developed bright and intense fruit characters in the vineyard.

As per tradition, after fermentation, we add 15% Tempranillo to our old vine Grenache for savoury tannins, spice and complexity. The attractive berry flavours of Grenache are lengthened and enhanced by this variety, without imparting any strong oak influence.

THE WINE

Bright, ruby red in colour with vibrant purple hues. A lifted nose displaying enticing aromatics of rhubarb, raspberries, plums, with hints of caraway seed, anise and subtle white pepper spice. Contrasting on the palate with rich flavoursome red cherries balanced by a bright acid structure and soft yet crunchy tannins.

Medium body in style with a long lingering finish and classic Grenache texture. Cellaring will also be rewarded for 4 to 5 years as the secondary characters evolve in bottle.

SERVING SUGGESTION

This smooth and harmonious blend could match many flavoursome dishes such as a Moroccan tagines, slow cooked roasts of pork or even Indian curries .



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

85% Grenache
15% Tempranillo

BOTTLING DATE

January 2014

TECHNICAL DATA

Alcohol 15.3 %
PH 3.53
Acidity 6.2 g/l
Residual Sugar 0.6 g/l

NOTES
