

Proudly Australian and family owned



WOODSTOCK
McLAREN VALE

2013 WOODSTOCK 'PILOT'S VIEW' SHIRAZ

McLaren Vale

BACKGROUND

Flying Spitfires during WWII, Douglas Collett A.M was privileged to a pilot's eye-view of the vineyards of Europe. Returning home, Doug saw the future for an Australian table wine industry, moving on from fortified styles. Equipped with animation initiative and perseverance, Doug planted many vineyards and made wines in many regions. He loved the natural beauty and robust flavours of McLaren Vale, acquiring Woodstock Estate in 1973. Doug's own flight helmet represents the vision and passion of this inspirational man whose philosophy was "the glass is always half full" so lets fill it up!"

WINEMAKING

The excellent, dry and warm 2013 vintage resulted in ripe concentrated varietal flavours. The grapes for the 'Pilot's View' Shiraz were carefully selected from WOODSTOCK Estate and neighbouring sites on Blewitt Springs sands within the McLaren Vale wine region.

Harvested at the peak of their ripeness in the cool of night to capture the bright Shiraz fruit characters. Traditional winemaking methods and careful oak selection contribute to a balanced wine with supporting fruit and oak tannins to match the vibrant fruit richness evident in this spicy classic Shiraz.

THE WINE

Attractive and vibrant primary fruit characters on the nose. Raspberries and red cherry fruit characters mingle with herbal notes of green pepper and black cardamom. On the palate this wine is elegant and subtle with smooth round tannins and a soft yet juicy mid-palate. With a seamless integration between oak, fruit and tannins, this wine can age gracefully for up to 8 years but can be enjoyed with a great meal tonight.

SERVING SUGGESTION

Slow cooked beef fillet with red wine braised onions, Jerusalem artichoke and crispy kipfler potatoes.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Shiraz

BOTTLING DATE

December 2015

TECHNICAL DATA

Alcohol 14.5%

PH 3.35

Acidity 6.64 g/l

Residual Sugar 1.8 g/l

NOTES
