

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2013 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

Grenache grapes were picked on 10th March 2013 at 15.5 Baume during a warm, early vintage. Grapes were traditionally fermented on skins and pumped over twice daily. The Tempranillo component was fermented separately and aged in old oak barrels before approx. 12% was blended to the Grenache, adding a savoury length and finish to this wine.

THE WINE

Bright colour and lifted aromas of cherries, plums and raspberries. Tempranillo adds dried spice notes to the nose and savoury tannins to the palate. Lively and expressive on both nose and palate, this Grenache Tempranillo blend captures true McLaren Vale characters; silky structure with subtle complexities making it a great food companion.

SERVING SUGGESTION

Enjoy with a selection of Spanish tapas or a nice smoked duck on the BBQ.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

88% Grenache
12% Tempranillo

BOTTLING DATE

May 2015

TECHNICAL DATA

Alcohol 14.6 %
PH 3.36
Acidity 6.3 g/l
Residual Sugar 0.3 g/l

NOTES
