

Proudly Australian and family owned



WOODSTOCK
McLAREN VALE

2014 WOODSTOCK 'THE STOCKS' SHIRAZ

McLaren Vale

BACKGROUND

Named after a set of medieval wooden leg stocks, which stand in the town of Woodstock in Oxfordshire, England, 'THE STOCKS' Shiraz is WOODSTOCK's flagship wine. This single vineyard Shiraz is made from 31 rows of low-yielding vines, planted circa 1900 on a sandy north slope of WOODSTOCK Estate. *The 2014 vintage marks our 20th release of 'THE STOCKS'.*

WINEMAKING

The old vines on sandy soils are inspected thoroughly during veraison each January; exposed bunches are removed to prevent sunburn and hidden bunches are thinned to ensure even ripening. Ideally, each remaining bunch will have about two leaves between them and the sun. Yields are deliberately kept low (average yield is about three bottles per vine) and the vineyard essentially dry grown resulting in intense concentration of flavour. The Shiraz fruit is harvested at night to preserve the delicate berry flavours. The grapes are then crushed and cold soaked for 24 hours before fermentation in small open fermenters and hand plunged twice daily for at least 5 days. The wine is pressed and then finishes ferment in carefully selected French and American oak barrels in a temperature controlled cellar. Each barrel is monitored, and only the finest selected to continue the lineage of Woodstock 'The Stocks' Shiraz.

THE WINE

Deep, dark red colour with a purple tint. Plush, red and black fruits with a touch of dried spice and toasty oak on the nose. The palate is full-bodied yet soft, with ripe tannins and mid-palate fruit harmoniously balanced, which lead to a structured and complex finish. A wine that perfectly reflects its *terroir*, variety and region with elegance of fruit and well-integrated oak.

AGEING POTENTIAL

'THE STOCKS' Shiraz really comes into its own when aged in bottle. This is a wine that will reward your patient cellaring with the further development of its unique *terroir* characteristics. Ten to fifteen years is the sweet spot and we have enjoyed amazing bottles of previous vintages twenty or more years on.

SERVING SUGGESTION

This lush and structured Shiraz will stand up well to rich dishes like Slow Cooked Beef Ribs and Rare Seared Venison... Or just savour on its own at the end of a meal or with some fine selected cheeses.

HALLIDAY WINE COMPANION

97 POINTS *"This single (estate) vineyard was planted in 1900, and for good measure, this full-bodied wine represents the best barrels of the vintage. Dense, deep crimson-purple; there is substantial oak showing now, but it's good quality, and I don't have the slightest doubt that when the wine approaches maturity in '24, all the juicy black fruits, liquorice and chocolate will simply acknowledge that oak is part of a complex wine of the utmost quality."* March 2017



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Shiraz

BOTTLING DATE

February 2016
Released April 2017

TECHNICAL DATA

Alcohol 15.4 %
PH 3.45
Acidity 6.53 g/l
Residual Sugar 2.7 g/l

NOTES
