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WOODSTOCK
MCLAREN VALE

2015 WOODSTOCK SEMILLON SAUVIGNON BLANC

McLaren Vale

BACKGROUND

Planted in 1988 at Woodstock Estate, this Semillon clone BVRC32, was chosen for its ability to express tropical fruit aromas and flavours. Free draining sandy soils ensure we get the best flavours from this variety. A small proportion of Sauvignon Blanc sourced nearby in Blewitt Springs was added to help focus flavour intensity and texture.

WINEMAKING

A feature of the 2015 growing season were the cool nights in McLaren Vale. Sea breezes and gully winds cooled the grapes preserving the natural acids, so important for our white wine making style. Picked early to preserve the natural tropical flavours and cool fermented to dry.

THE WINE

The bouquet is lifted with passionfruit and tropical fruit aromas and hints of lemon and lime. The palate is balanced by tight, clean refreshing acidity and lingering with lychees and mango fruit nuances. A fruity yet dry style to be enjoyed young.

SERVING SUGGESTION

The versatile structure of this wine enables it to work well with many fish and sea-food dish. Try with a delicate Vietnamese seafood salad with lots of freshly chopped herbs and spices.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

Semillon 90%
Sauvignon Blanc 10%

BOTTLING DATE

May 2015

TECHNICAL DATA

Alcohol 10.8%
PH 3.15
Acidity 6.8 g/l
Residual Sugar 0.3 g/l

NOTES
