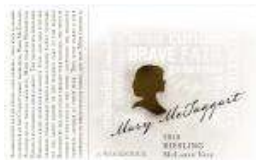




April eNEWS

MARY McTAGGART RIESLING...



This Riesling is made in honour of the Collett family matriarch, Mary McTaggart. A lover of all things aromatic, Mary started Woodstock Estate's flourishing herb garden whilst sipping on a glass of her favourite variety...

This delicate and scented example comes solely from a small north-facing vineyard on the sandy slopes of the highest part of the Woodstock Estate. Soothed by sea and gully breezes over summer, the fruit is picked in the cool of the night to capture the fragrant aromas and natural acidity at their optimum. Throughout crushing only the free run juice is used, this ensures a clean and crisp palate making it a fine companion to fresh seafood dishes, just how Mary enjoyed it. Here is a recent review by **Mike Bennie – Wine Front** (February 2011) that we're thrilled about.

"Lime leaf, very delicate aromatics, mineral hints, flint, frosty cool palate with delicate acidity and very fine line, pretty and feminine in style, loose finish but long with lots of pretty citrus and blossom going on, earth bound, savoury, rocky complexity, interesting".
Rated : 90 Points

You will discover our 2010 Mary McTaggart Riesling in hotels, restaurants, wine bars and bistros throughout Australia, or why not come down to Woodstock Estate and enjoy a glass or two in the Coterie Restaurant...

» [Click here to view tasting note](#)

MOTHER'S DAY @ WOODSTOCK!



Treat your mum this Mother's Day to a delicious 3 course set menu whilst relaxing to live music by Persia and the Amorous Band...

Nigel our Executive Chef and his team have prepared a sumptuous menu for this Mother's Day in the Coterie Restaurant. Whilst enjoying the food, wine and atmosphere that Woodstock has to offer, Persia and the Amorous Band will entertain! Their performance exudes warmth, personality and excitement. In 2000, Persia was awarded the **Most Outstanding Blues Artist Award for South Australia!**

Enjoy all of this for **\$75 per person**, and mums receive a complimentary glass of Champagne on arrival.

Call Sara on 8383 0156 to book!

» [Click here to view menu](#)

WIN A WOODSTOCK EXPERIENCE!

Only 4 days to go folks... Hop online today for your chance to **WIN an unforgettable experience on a Sunday for 4 people at Woodstock Wine Estate!**

- **Our Cellar Door Manager, Jimi Charleston, will** welcome



This Month's Special



Download Order Form



Restaurant Menu



Function Packages



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you to **Woodstock over morning tea**

- Climb aboard our restored **1927 Chevy truck** for a **specialised tour of the Estate**
- Enjoy a private tasting, including selected museum wines in **'The Stocks' Shiraz vineyard**
- Meet our charming Kangaroo **"Dusty"** and his furry friends in the **Wildlife Sanctuary**
- Relax to **live jazz music** over an **exclusive degustation menu** in the **Coterie Restaurant**
- Enjoy a selection of cheeses and fortifieds in the **Barrel Room**
- Be **entertained by tunes** from Woodstock's guitarist, **Jimi Charleston**
- **Receive 20% off** all purchases made in the Cellar Door on the day

To go into the draw to win this great experience, all you need to do is **order any 6 bottles of Woodstock wines online from now until 30th April 2011**. Be sure you write in the delivery comments section ***Woodstock Experience*** and keep a look out on **Woodstock's Facebook page** for the winner to be **announced 3rd May 2011!**

Don't miss out on this unique experience. Click [here](#) to place your order and go into the draw to win.

Good luck and enjoy!

Friend's First Name

Friend's Last Name

Friend's Email

Submit

WOOD FIRED OVEN PIZZAS @ WOODSTOCK



Even with winter on it's way, Woodstock's Wood Fired Oven will still be roaring every Friday night from 6.30pm onwards! Relax with your family and friends and indulge in lots of pizzas and your favourite Woodstock wine. We recommend the 2008 Shiraz Cabernet... this classic Aussie blend is bursting with juicy fruit and supple tannins, a great match with wood fired flavours.

Call in over the next couple weeks to check out the following Live Gigs...

- **29th April - The Chines**
- **6th May - Gerry O**

Pizzas all night @ **\$35 per head...** includes a little starter and something sweet to finish. **Call 8383 0156 to book!**

WATCH THIS SPACE...

WOODSTOCK 2011 GRENACHE ROSÉ COMING SOON!!

WOODSTOCK WINE ESTATE

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