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WOODSTOCK
MCLAREN VALE

2006 WOODSTOCK BOTRYTIS SEMILLON 375mL McLaren Vale

BACKGROUND

A favourite from the Woodstock stable, this luscious wine is revered for its fine balance between sweetness and acidity. The wine is made from Botrytis affected Semillon grapes planted in McLaren Vale.

WINEMAKING

Botrytis Cinerea, an ugly pink and hairy mould, is responsible for this delicious drink. The mould feeds on the juice of the berries causing them to shrivel and concentrate. Warm and humid conditions are favourable for its onset and usually occurs at the end of the growing season. A somewhat messy winemaking process, but the resulting wine is a beauty from the beast.

THE WINE

Aromas of apricots, orange and mandarin peel, candied citrus set the scene for an explosion of luscious citrus, crème caramel and marmalade flavours on the palate. Some nutmeg and spice are also detected. Very sweet flavours linger on the finish, with a balance of acid leaving you longing for more.

SERVING SUGGESTION

Crème Brûlée or simply, poached apricots with cream ... hmmm yum!



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Semillon

BOTTLING DATE

May 2008

TECHNICAL DATA

Alcohol 10.1%

PH 3.2

Acidity 9.77 g/l

Residual Sugar 186g/l

NOTES
