

Proudly Australian and family owned



WOODSTOCK
McLAREN VALE

2007 WOODSTOCK CABERNET SAUVIGNON

McLaren Vale

BACKGROUND

Woodstock has enjoyed a strong reputation for Cabernet Sauvignon since 1982. Situated in the higher and cooler end of the Vale, Woodstock is the perfect home for the Cabernet Sauvignon variety. Warm, sunny days with cool gully and evening sea breezes ensure the Cabernet fruit ripens well.

WINEMAKING

There are 4 blocks of Cabernet on the Estate... each providing a unique character to the wine. Low yielding old vines from our Honey Hut block provide palate weight, Block 3 vines provide a hearty back bone, our "Pineless" Block provides lifted berry characters enhanced by the Creek Block's added leafiness. Yields range from 6 to 10 tonnes per hectare. Small berries with ample fermentation time on skins result in great colour and tannin structure. This wine was matured for 22 months in 8% new oak and the rest in seasoned American oak to provide softness and complexity.

THE WINE

The 2007 Cabernet Sauvignon shows lots of juicy varietal dark berry characters, hints of chocolate and mint. As approachable as it is now, the fruit richness, good acidity and firm yet elegant tannin structure will reward years of careful and patient cellaring.

SERVING SUGGESTION

Grilled lamb loin chops served with smashed potatoes and a fresh summer salad.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Cabernet Sauvignon

BOTTLING DATE

Nov 2009

TECHNICAL DATA

Alcohol 14.5%

PH 3.29

Acidity 7.23 g/l

Residual Sugar 2.6 g/l

NOTES
