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WOODSTOCK
MCLAREN VALE

2009 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 McLaren Vale Semillon grapes.

WINEMAKING

Botrytis Cinerea, a pink and furry mould, is responsible for this delicious drink. The mould pierces the skins then feeds on the juice of the berries causing them to shrivel and concentrate. Mild 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 spun sugar, candied pineapple and honeysuckle are the start to the flavoursome journey. The palate is coated by luscious honey and sweet citrus followed by flavours of crème brûlée, and subtle spice. Freshly balanced acidity provides a clean finish, which entices you back for more.

SERVING SUGGESTION

Enjoy with baby lemon meringue tarts, or simply drizzled over some fresh summer berries served with a vanilla pod ice cream.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Semillon

BOTTLING DATE

December 2010

TECHNICAL DATA

Alcohol 12%

PH 3.66

Acidity 9.57 g/l

Residual Sugar 172g/l

NOTES
