

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2009 WOODSTOCK RIESLING

McLaren Vale

BACKGROUND

Whilst most growers in McLaren Vale have pulled out Riesling vines in favour of more profitable varieties, we are proud of our Woodstock Riesling. The Riesling vines were planted in 1973 on the hilltop of Woodstock Estate, with cool breezes, white sandy soils and a north facing slope.

WINEMAKING

To ensure we preserve the delicate flavours of the Riesling variety, the grapes are picked when natural acidity and flavours are optimum, and in the cool of the night to retain freshness. Only free-run juice is used to ensure we capture the purity of the Riesling grape.

THE WINE

Crisp acidity, zesty fresh aromatics and more mid-palate flavour is the style we strive to make at Woodstock. The 2009 Riesling is a delicate wine displaying citrus notes, grapefruit pith and a granny smith acidity on the palate. Its lean natural acid structure will see it age gracefully for many years to come.

SERVING SUGGESTION

Thinly sliced salmon carpaccio drizzled with lemon juice, fresh extra virgin olive oil and salted Ligurian capers or Silago Punctata (King George Whiting) any way you like it.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Riesling

BOTTLING DATE

November 2009

TECHNICAL DATA

Alcohol 10.5%

PH 3.05

Acidity 6.9 g/l

Residual Sugar 3.9 g/l

NOTES
