

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2009 WOODSTOCK SEMILLON SAUVIGNON BLANC McLaren Vale

BACKGROUND

Planted in 1988 on rootstocks at Woodstock Estate, this Semillon Clone BVRC32, was specifically chosen for its tropical fruit character and zippy acidity. Free draining sandy soils and low yields ensure we get the best flavours from this variety. A proportion of Sauvignon Blanc sourced predominantly from cooler vineyards in McLaren Vale is blended to provide intensity and lift.

WINEMAKING

The Semillon on the Estate is crop thinned early in the growing season to concentrate flavour intensity. When these tropical flavours peak, and before natural acid is degraded by summer heat, the grapes are machine harvested in the cool of the night to capture freshness. Sauvignon Blanc is processed separately and the 2 varieties are then blended to ensure the right structure and flavour profile.

THE WINE

Intense nettle and tropical fruit characters leap out of the glass reminiscent of a platter of exotic tropical fruits which continue on the palate. Freshly cut starfruit, lychees and lemon citrus are evident. Good palate weight is balanced by tight, clean refreshing acidity on the finish.

SERVING SUGGESTION

A spicy Vietnamese seafood salad with lots of freshly chopped herbs and spices.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

96% Semillon
4% Sauvignon Blanc

BOTTLING DATE

May 2009

TECHNICAL DATA

Alcohol 10.5%
PH 3.29
Acidity 7.06 g/l
Residual Sugar 5.0 g/l

NOTES
