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**WOODSTOCK**  
MCLAREN VALE

## 2009 WOODSTOCK 'THE STOCKS' SHIRAZ

McLaren Vale

### BACKGROUND

Named after a set of medieval wooden leg stocks, which stand in the town of Woodstock in Oxfordshire, England, "The Stocks" Shiraz is Woodstock's flagship wine. This single vineyard Shiraz is made from 31 rows of low-yielding vines, planted circa 1900 on a sandy north slope of Woodstock Estate.

### WINEMAKING

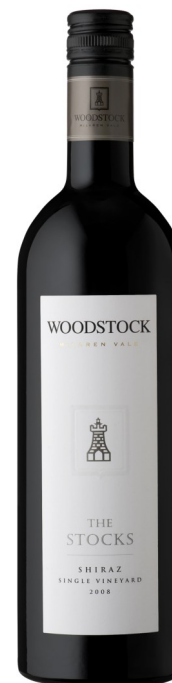
The vines are inspected thoroughly during veraison each January; exposed bunches are removed to prevent sunburn and hidden bunches are dropped to ensure even ripening. Ideally, each remaining bunch will have about two leaves between them and the sun. Yields are deliberately kept low (average yield is about three bottles per vine) and the vineyard essentially dry grown resulting in intense concentration of flavour. The Shiraz fruit is harvested at night to preserve the delicate berry flavours. The grapes are then crushed and cold soaked for 24 hours before fermentation in small open fermenters and hand plunged twice daily. The wine is then aged in carefully selected French and American oak barrels in a temperature controlled cellar for up to 18 months. Each barrel is monitored, and only the finest selected to continue the lineage of Woodstock 'The Stocks' Shiraz.

### THE WINE

Yields were lower in the 2009 vintage. A warm start followed by a cooler finish to the vintage resulted in a wine with good fruit concentration yet a touch elegant. On the nose dark berries, traces of cedar and spice, chocolate and earthy notes are evident. The palate is plush with good intensity and complexity of flavours that will continue to evolve and mellow in the glass as well as in the cellar in over the next decade.

### SERVING SUGGESTION

Braised ox-tail and Swiss Brown mushroom risoni with a red wine, seeded mustard butter and porcini jus



### WINEMAKERS

Scott Collett & Ben Glaetzer

### VARIETAL COMPOSITION

100% Shiraz

### BOTTLING DATE

October 2011

### TECHNICAL DATA

Alcohol 14.9%

PH 3.3

Acidity 7.2 g/l

Residual Sugar 2.8 g/l

### NOTES

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