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**WOODSTOCK**  
MCLAREN VALE

## 2010 WOODSTOCK GRENACHE ROSÉ

McLaren Vale

### BACKGROUND

Made from 80 year old Grenache vines planted on Woodstock Estate, the grapes are picked in the cool of the night and made to an easy drinking style. Deliberately fruity and full of flavour, Woodstock Rose makes a perfect drink for a lazy summer afternoon. It is no wonder that it has a huge following.

### WINEMAKING

The crushed grapes are cold soaked for up to 24 hours to allow good colour and flavour. The skins are then lightly pressed and discarded while the juice ferments slowly until the desired level of natural residual sweetness is reached. The ferment is stopped with chilling and the finished wine is held cold in tanks, then bottled in small runs to ensure freshness.

### THE WINE

Bright crimson in colour, this wine is bursting with lots of flavour. Ripe raspberries, strawberries and white cherries, Turkish Delight, rosewater and fairy floss all feature. The natural acidity and sweetness in balance, carry these flavours and leave a lingering finish which is clean and crisp.

### SERVING SUGGESTION

A spicy Indian chick pea curry with naan bread and tomato raita or serve with another bottle on a lazy Sunday afternoon.



### WINEMAKERS

Scott Collett & Ben Glaetzer

### VARIETAL COMPOSITION

100% Grenache

### BOTTLING DATE

May 2010

### TECHNICAL DATA

Alcohol 12.7%

PH 3.55

Acidity 5.55 g/l

Residual Sugar 28 g/l

### NOTES

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