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WOODSTOCK
McLAREN VALE

2010 WOODSTOCK 'MARY MCTAGGART' RIESLING McLaren Vale

BACKGROUND

A silhouette of the young lady herself, this wine is named in honour of the Collett family matriarch, Mary McTaggart. A lover of all things aromatic, Mary started Woodstock Estate's flourishing herb garden. The delicately perfumed Riesling grape made her favourite wine, and this scented example comes solely from a small north-facing vineyard on the sandy slopes of the highest part of the estate. Soothed by sea and gully breezes over summer, the fruit is picked in the cool of the night, capturing the fragrant varietal aromas at their peak.

WINEMAKING

2010 presented perfect conditions for the grape growing in the vale characterised by mild days with calm breezes and cool nights through February and March. The grapes for this Riesling were deliberately picked in the night to preserve its natural acidity and freshness. Only free run juice is processed through a very cold ferment to ensure the aromatics of the variety is fully captured.

THE WINE

This Riesling is crisp and refreshing with lots of lemon and lime blossom on the nose. The palate is balanced with fresh lime acidity, which provides a linear backbone and a soft round mouthful of zesty citrus flavours with underlying mineral notes. Not unlike the 2002 Woodstock Riesling, it's natural acidity and tight structure should reward many years of careful cellaring.

SERVING SUGGESTION

Salmon diced with capers, drizzled with a dill vinaigrette and a crab celeriac remoulade. Or any other fresh seafood dishes, just as Mary would have enjoyed it.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Riesling

BOTTLING DATE

August 2010

TECHNICAL DATA

Alcohol 11%

PH 2.97

Acidity 7.51 g/l

Residual Sugar 2 g/l

NOTES
