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WOODSTOCK
MCLAREN VALE

2010 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 gooseberry and passionfruit characters, reminiscent of a New Zealand Sauvignon Blanc leap out of the glass invitingly. The palate is clean and refreshing with traces of starfruit, loquats and a hint of green capsicum evident. The Semillon ensures the flavours linger with intent and finishes crisp with vivid lemon peel and grapefruit acidity.

SERVING SUGGESTION

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



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

79% Semillon
21% Sauvignon Blanc

BOTTLING DATE

May 2010

TECHNICAL DATA

Alcohol 11.2%
PH 3.25
Acidity 7.18 g/l
Residual Sugar 2.8 g/l

NOTES
