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WOODSTOCK
MCLAREN VALE

2011 WOODSTOCK GRENACHE ROSÉ

McLaren Vale

BACKGROUND

The fruit for this wine comes from selected vineyards in McLaren Vale including Woodstock's 80 year old Grenache vineyard. 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 luscious summer berries on the nose and palate. Ripe strawberries, fresh raspberries, Turkish delight, rosewater and fairy floss all feature. These floral aromas all come from the Grenache grape which is why it is so well suited to Rosé style wines. Its natural acidity and sweetness is balanced, its finish is clean and crisp and utterly morish!

SERVING SUGGESTION

Spicy Thai prawn salad with chilli and rice noodles and Nam Jim dressing topped with crunchy peanuts... or serve with another bottle on a lazy Sunday afternoon.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

91% Grenache
4% Shiraz
5% Cabernet Sauvignon

BOTTLING DATE

May 2011

TECHNICAL DATA

Alcohol 11.4%
PH 3.15
Acidity 5.8 g/l
Residual Sugar 28.7 g/l

NOTES
