

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2011 WOODSTOCK SEMILLON SAUVIGNON BLANC

McLaren Vale

BACKGROUND

Planted in 1988 on rootstocks at Woodstock Estate, this Semillon Clone BVRC32, was intently chosen for its tropical fruit character and zippy acidity. Free draining sandy soils ensure we get the best flavours from this variety. A proportion of Blewitt Springs Sauvignon Blanc sourced predominantly from cooler vineyards in McLaren Vale is blended to help focus flavour 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 two varieties are then blended to ensure a balanced structure and flavour profile.

THE WINE

Intense passionfruit, gooseberry and guava leap out of the glass invitingly. Refreshing traces of green apples, starfruit and lifted citrus notes are evident. The Semillon provides complex tropical flavours, which are round and full, balanced by lingering grapefruit acidity on the finish.

SERVING SUGGESTION

Fragrant Thai style green curry with lots of freshly chopped herbs and spices... Or freshly shucked oysters!



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

60% Semillon
40% Sauvignon Blanc

BOTTLING DATE

May 2011

TECHNICAL DATA

Alcohol 10.6%
PH 3.09
Acidity 6.9 g/l
Residual Sugar 2.9 g/l

NOTES
