



2003 Woodhenge McLaren Vale Shiraz

WIRRA WIRRA
VINEYARDS

To say Woodhenge, which greets visitors to Wirra Wirra, is a plain post-and-rail fence is akin to saying Stonehenge is little more than a pile of rubble. Woodhenge is a monument to “big” ideas and to Greg Trott’s unique vision of what makes Wirra Wirra special and well, a bloody big fence that weighs about 10 tonnes.

Being big, bold and tightly knit the 2003 Woodhenge Shiraz is true to both its namesake and the luscious McLaren Vale Shiraz style. This wine is a tribute to the region, the grape variety and the foresight of a wine man that, like Woodhenge, typifies the individuality of McLaren Vale.

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Tasting Notes

Winemakers:	Samantha Connew and Paul Carpenter
Grape Varieties:	100% Shiraz
Region:	100% McLaren Vale, South Australia
Oak Maturation:	20 months in new, one- and two-year-old American and French oak barriques.
Colour:	Dense cherry with a bright rim.
Bouquet:	A wonderfully lifted aromatic nose of ripe Satsuma plum, cardamom and liquorice and dark chocolate, balance by oak derived subtle vanillin notes.
Palate:	Concentrated and complex fruit notes of plum, and dark berries with a subdued spicy edge, balanced by good acidity and fine tannins. A subtly textured wine of considerable weight, that finishes with a long and persistent finish.
General:	This wine pay homage to the more traditional winemaking philosophies of the McLaren Vale region, incorporating ripe berry fruit, and integrated American oak balanced with velvety tannins. A wine that is a perfect accompaniment to the Australian flavours of lamb.
Technical Notes:	Alc /vol: 14.5% TA: 6.6 g/L pH: 3.42
Serve:	At room temperature, less than 18°C with most foods including grilled red meats and hearty winter far