



## 2005 Woodhenge Shiraz



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 2005 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.

Winemakers: Samantha Connew and Alexia Roberts

Grape Varieties: 100% Shiraz

Region: All fruit was sourced from various sub-regions throughout McLaren Vale

Oak Maturation: The final blend consists of 68% French oak and 32% American oak, of which 60% is new oak. The wine was matured in oak barrels for 22 months.

Colour: Deep ruby velvet with a bright purple hue.

Bouquet: Intense raspberries, damson plums and mocha chocolate supported by smoked almonds, burnt toffee and vanilla notes. A savoury edge of fennel, caraway seeds and all-spice adds complexity.

Palate: Layers of dark berry fruits are well integrated with refined oak showing elegance and finesse on the palate. Silky smooth tannins combine with licorice and cinnamon sticks to make this spicy wine rich and opulent with great length.

General: This wine pays homage to the more traditional winemaking philosophies of the McLaren Vale region, incorporating ripe berry fruit, and integrated French and American oak balanced with velvety tannins. The 2005 Woodhenge offers great drinking now and for the first fifteen years of its life, if cellared in appropriate conditions.

Technical Notes: Alc /vol: 14.7% TA: 6.5g/L pH: 3.44

Serve: Roast Rack of Spicy Lamb with Eggplant Relish .