



2006 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 2006 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: Each vineyard batch was matured in oak for 16 months prior to blending. Of the final blend, 65% of wine was matured in French oak and 35% in American oak, of which 40% was new

Colour: Deep plum with a crimson hue

Bouquet: Fresh mulberries, damson plums and mocha chocolate supported by vanillin, coffee beans, roasted almonds and aniseed spice

Palate: Luscious black and red berry fruits layer the palate and are well integrated with elegant oak showing finesse and intensity. Fine grained tannins combine with cinnamon sticks and nutmeg 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 2006 Woodhenge offers great drinking now and for the first fifteen years of its life, if cellared in appropriate conditions

Technical Notes: Alc /vol: 14.5% TA: 6.2g/L pH: 3.45

Serve: Slow cooked beef cheeks with spicy potatoes and horseradish and herb cream