

WOODHENCE

WOODHENCE 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. THIS WINE IS A TRIBUTE TO THE REGION, THE GRAPE VARIETY AND THE FORESIGHT OF A WINE MAN THAT, LIKE WOODHENCE, TYPIFIES THE INDIVIDUALITY OF MCLAREN VALE.



VINTAGE 2010 REGION McLaren Vale

GRAPE VARIETIES Shiraz (100%)

COLOUR Deep red with a bright edge.

BOUQUET Fragrant bouquet of ripe plums, rich raspberries, polished leather with bitter chocolate and sweet cedar nuances.

PALATE The palate is rich and fleshy with layers of Satsuma plum and raspberries interwoven with nutmeg and aniseed spice. The bold yet soft fruits are balanced with fine sandy tannins resulting in a wine with structural power, great length and style.

DRINK Cellar for 8 – 13 years.

FOOD MATCH Scotch fillet steak sandwich with dill gherkins and duck fat fries.

VINEYARDS Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style.

VINIFICATION Fruit parcels were selected from various sites from throughout the McLaren Vale region which typify the Woodhence style of rich generous McLaren Vale shiraz. The fruit is gently crushed and destemmed into open top and static fermenters then tasted twice daily by the winemakers to determine optimum number of daily plunges and pumpovers for tannin, colour and flavour extraction. Once pressed the parcels were put into oak barrels to complete fermentation and then racked and returned to individual parcels every four months during maturation. The wine was blended at 15 months of age and returned to oak to mature as a final blend, then later fined with a traditional light egg white and bottled.

OAK MATURATION The wine was matured for 17 months in a combination of French and American oak barriques and hogsheads. New oak component was 35% with one, two and three year old oak making up the balance of oak used. After 15 months of maturation as individual vineyard components the wine was blended and returned to seasoned oak for the last two months of oak maturation.

TECHNICAL DETAILS pH 3.4 TA 6.8 ALC 14.5%

WINEMAKERS Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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