

# 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 REGION

2008 McLaren Vale

## GRAPE VARIETIES

Shiraz (100%)

## COLOUR

Deep plum with a bright crimson hue.

## BOUQUET

Rich fresh plum with a hint of aniseed. Chocolate/mocha undertones with an underlying sweet vanilla finish.

## PALATE

Lifted cinnamon and fresh plum provide for a rich and fleshy mouthfeel, backed by a firm tannin finish. Mocha and dark forest fruits fill out the mid palate, balanced with a refreshing acid structure and rounded off with refined and subtle oak.

## DRINK

Cellaring 5 – 12 years.

## FOOD MATCH

Pork belly with chestnut mushrooms, potato puree, nutmeg and red wine jus.

## 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.

## VINTAGE

General weather conditions in 2008 remained dry and hot with similarities of the previous year. Yields were low however there were some very high quality parcels of shiraz produced.

## OAK MATURATION

The wine was matured for 22 months in new, one & two year old French & American barriques. Approximately 65% American oak and 35% French oak. New oak consisted of 55% of the final blend.

## TECHNICAL DETAILS

pH 3.42 TA 6.7g/L ALC 14.5%

## WINEMAKERS

Samantha Connew & Paul Smith



## WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122  
McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171  
Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

[www.wirrawirra.com](http://www.wirrawirra.com)