

WOODHENGE

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. 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.



VINTAGE REGION

2009 McLaren Vale

GRAPE VARIETIES

Shiraz (100%)

COLOUR

Vivid burgundy red with bright crimson edges to glass.

BOUQUET

Mocha, cinnamon and hints of aniseed fill the wines bouquet with touches of chocolate & fresh plum complimenting the spice filled nose.

PALATE

Sweet and classically generous McLaren Vale Shiraz that shows bright sweet plum, dark red fruits & chocolate mocha flavour. The palate is textural and balanced with fine mouth watering tannins supported by subtle oak character.

DRINK

Cellaring 5 – 12 years.

FOOD MATCH

Kassler pork chop with homemade coleslaw and potato halves fried in duck fat.

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 Woodhenge style, rich generous McLaren Vale shiraz but still with Wirra Wirra style stamped firmly over it. Gently crushed and destemmed to open top and static fermenters. Tasted twice daily by the winemakers to determine number of daily plunges and pumpovers for tannin, colour and flavour extraction. Once pressed the parcels were put to oak barrels to complete fermentation. It was then rack and returned to individual parcels every four months during maturation. The wine was blended at 14 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 19 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.

TECHNICAL DETAILS

pH 3.44 TA 6.96 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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