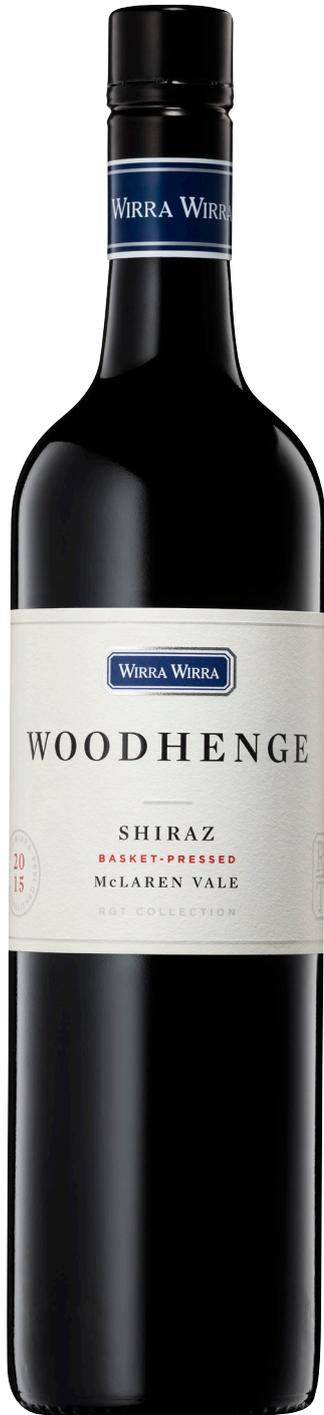


WOODHENGE

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

2015

Region

McLaren Vale

Sub Region

Seaview, Whites Valley, McLaren Flat, Maslin

Grape Variety

Shiraz (100%)

Colour

Deep plum with a bright crimson hue.

Bouquet

Bright and generous shiraz fruits are peppered with the cedar and spice of carefully chosen oak and a deep, rich earthiness.

Palate

Bold, fruitful and structured, the palate delivers all the fleshy, generous fruit and powerful tannin for which McLaren Vale shiraz is sought out, with a balance of weight and freshness that will reward careful cellaring.

Drink

8 - 15 years in appropriate cellaring conditions.

Food Match

Braised beef cheeks with Salsa Verde and creamy garlic mash.

Vineyards

The fruit for the 2015 Woodhenge Shiraz is sourced fruit from vineyards in the Seaview, Whites Valley, McLaren Flat and Maslin sub regions.

Oak Maturation

18 months in a combination of French and American oak barriques. New oak component was 40%, the balance made up of one, two and three year old barrels.

Vinification

Fruit parcels of typical Woodhenge style were selected from some of the warmer, earlier ripening blocks closer to the coast: rich generous McLaren Vale shiraz fruit, with the Wirra Wirra style stamped firmly over it. Gently crushed and destemmed to open top and static fermenters, parcels were tasted twice daily by the Wirra Wirra winemakers to determine the number of daily plunges and pump overs for tannin, colour and flavour extraction. Once pressed and sugar dry, parcels were run to oak barrels to complete malolactic fermentation. These individual vineyard parcels were racked and returned separately throughout maturation, the final selection was blended at 18 months of age. The wine was fined lightly with egg white, filtered and bottled.

Technical Details

pH 3.47 T.A. 6.8g/L ALC 14.67%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith
08/03/2017



WIRRA WIRRA VINEYARDS

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