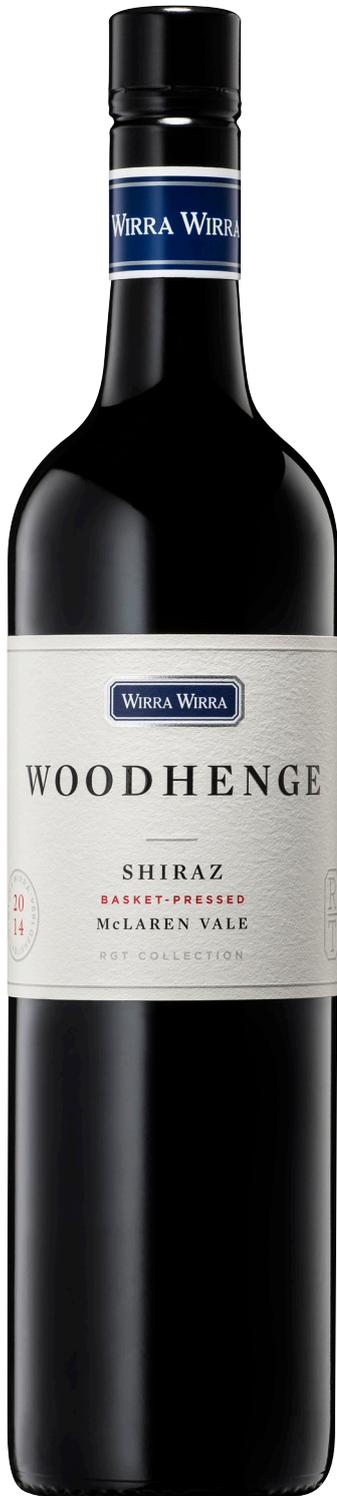


WOODHENGE

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

2014

Region

McLaren Vale

Sub Region

Seaview, Whites Valley, McLaren Flat, Maslin

Grape Variety

Shiraz (100%)

Colour

Deep plum with a bright crimson hue.

Bouquet

A vibrant, full spectrum of red, blue and black fruits with an earthy, peaty depth. Layers of vanilla, dark chocolate and oak spices add further rich complexity.

Palate

A dense core of satsuma plums and dark berry fruits layered with spice and leather. The mouth filling fruits are balanced by compact, fine tannins providing a wine of weight, structure and persistence.

Drink

8 - 13 years in appropriate cellaring conditions.

Food Match

Aged, grain fed porterhouse with sautéed mushrooms and endives.

Vineyards

The fruit for the 2014 Woodhenge Shiraz is sourced fruit from vineyards in the Seaview, Whites Valley, McLaren Flat and Maslin sub regions.

Oak Maturation

17 months in a combination of French and American oak barriques and hogsheads. New oak component was 35%, the balance made up of one, two and three year old barrels.

Vinification

Fruit parcels of typical Woodhenge style were selected from various sites from throughout McLaren Vale: 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 number of daily plunges and pumpovers for tannin, colour and flavour extraction. Once pressed the parcels were run to oak barrels to complete fermentation. These individual vineyard parcels were racked and returned separately throughout maturation, the final selection was blended at 17 months of age. The wine was traditionally fined lightly with egg white, filtered and bottled.

Technical Details

pH 3.47 T.A. 6.7g/L RS 0.7g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith
13/01/2016

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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