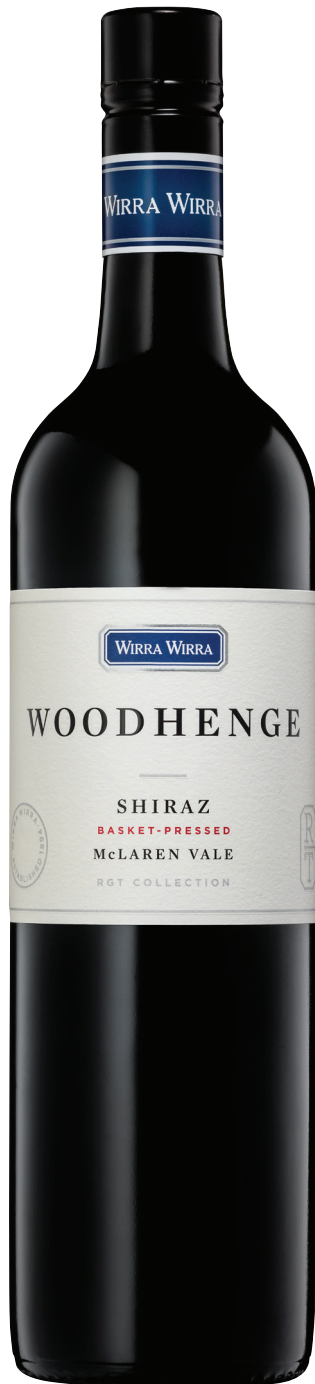


WOODHENGE

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

2018

Region

McLaren Vale

Sub Region

Seaview & McLaren Flat

Grape Variety

Shiraz (100%)

Colour

Deep ruby with purple hues.

Bouquet

Offers an enticing array of dark red, blue and black fruits - think plums, blackberries and a hint of fruitcake. Add to this notes of liquorice, spicy oak, dark chocolate as well as cedar and leather.

Palate

Bright raspberry freshness blends with the darker fruits, cacao and spice. The concentration of fruit combines with delicious, grainy tannins to give a viscosity to this textured and brooding wine. With savoury notes and bright acidity, it is a mouthful that remains vibrant to the finish.

Drink

Remarkably drinkable on release, it will benefit from cellaring up to 20 years.

Food Match

Slow cooked beef ribs with chimichurri.

Vineyards

The fruit for the 2018 Woodhenge Shiraz is sourced fruit from Gateway, Ciccarelli, Ivybrook, Dog Ridge, Quandong and our own Nocowie vineyards.

Oak Maturation

A combination of French and American oak barriques and hogsheads. New oak accounted for 40% of the final blend with the balance a combination of older barrels up to five years old.

Vinification

Fruit parcels of typical Woodhenge style were selected: 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 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 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 15 months of age before returning to oak for another 5 months. The wine was lightly fined, filtered and bottled.

Technical Details

pH 3.46 T.A. 6.9g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech, Kelly Wellington and Gonzalo Sanchez.

Paul T Smith
06/08/2020



WIRRA WIRRA VINEYARDS

McMurtrie Road, (PO Box 145), McLaren Vale SA 5171 | P: +61 (0)8 8323 8414
www.wirrawirra.com info@wirra.com.au