

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

2019

Region

McLaren Vale

Sub Region

Seaview & McLaren Flat

Grape Variety

Shiraz (100%)

Colour

Deep garnet with bright ruby edges.

Bouquet

After the volumes of dark plums, blackberries and florals (think violets), find all-spice and fruitcake notes, vanilla, toast and cocoa.

Palate

Rich and full-bodied, the depth of fruit generosity is wrapped around grainy, well-structured tannins. The combination gives both volume and length to the palate. The characters of dusky-red ripe fruits, oak derived spices and cedar notes, and the savoury, mineral tannins have combined for layered complexity. Pleasingly, this very substantial wine remains fresh and youthful throughout, with the promise of great things to come.

Drink

As attractive as the wine is in its youth, cellaring for up to 15 years will produce greater complexity.

Food Match

Dry aged grilled steak, or a roast of kipflers, butternut, leek and garlic.

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 a typical Woodhenge style were selected: rich, generous McLaren Vale shiraz. After being gently crushed and destemmed to open top and static fermenters, these 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 dry, they were run to oak barrels to complete malolactic fermentation and racked and returned separately throughout maturation. The final selection was blended at 18 months of age before returning to oak for another 3 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 and Kelly Wellington.

Paul T Smith
05/05/2021



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