

# 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

2020

## Region

McLaren Vale

## Sub Region

From a range of McLaren Vale sites, Woodhenge vineyards are concentrated towards the eastern, costal subregions. Contributing sites are often warmer and earlier ripening.

## Grape Variety

Shiraz (100%)

## Colour

Darkest plum at the centre with a bright mulberry rim.

## Bouquet

An abundance of blackberry, blood plums and liquorice swell in the glass. The densely fruited bouquet opens up to yield mocha, cedar, vanilla bean and further layers of dark fruit, laced with dried thyme.

## Palate

Charged with liqueur cherries and dark chocolate, the full-bodied palate is both savoury and fruit rich. The tannin is boldly structured with cedary oak framing the layers of thick, plush velvety fruit. Truly classic in style.

## Drink

Attractive in its youth, this wine will also cellar for up to 15 years, producing greater complexity.

## Food Match

Char grilled rib eye with herb butter and roast potatoes.

## Oak Maturation

A combination of French and American oak barriques and hogsheads. New oak accounted for 35% of the final blend.

## Vinification

Fruit was gently crushed and destemmed. Early ferment temperatures were maintained at 20-22°C, rising to 25-28 °C at peak of ferment. In general, ferments were pumped over two to four times daily to assist flavour and colour extraction, as well as spreading heat through the cap and body of the ferment. Nearing completion and having achieved the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap moist. Close to sugar dryness, wine was drained from the fermenter and the remaining skins were pressed via tank and basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each vineyard parcel – those showing a more powerful structure receiving a longer maturation time in oak before blending.

## Technical Details

pH 3.40 T.A. 7g/L ALC 14.5%

## Winemakers

Paul Smith and Tom Ravech.

*Paul T Smith*  
21/03/2022



## WIRRA WIRRA VINEYARDS

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