

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

2021

Region

McLaren Vale

Sub Region

From a range of McLaren Vale sites, Woodhenge vineyards are concentrated in The Gateway, Whites Ridges, Aldinga Plains and McLaren Sandhills subregions.

Grape Variety

Shiraz (100%)

Colour

Dense ruby and crimson.

Bouquet

This is a rich nose with distinct red-berry fruits and plums alongside sweet vanilla, nutmeg and baked short pastry. There’s also dark chocolate ganache, dried thyme and tilled earth.

Palate

Close-knit fine tannins combine with fruit sweetness to give a super-plush mouthfeel. Emerging characters of raspberry jam, satsuma plum, star anise and milk chocolate flesh out the detail, with mocha, char and graphite to finish. There’s depth and concentration in this classic McLaren Vale style, and the palate remains fresh and supple to the finish.

Drink

Attractive in its youth, this wine will also cellar for up to 17 years, producing greater complexity.

Food Match

Braised pork belly with Chinese five spice, or roasted mushrooms with balsamic vinegar, garlic and herbs.

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 21-23°C, rising to 26-28 °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 3.50 T.A. 7g/L ALC 14.5%

Winemakers

Emma Wood, Tom Ravech, Kelly Wellington and Grace Wang.



WIRRA WIRRA VINEYARDS

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19/12/2022