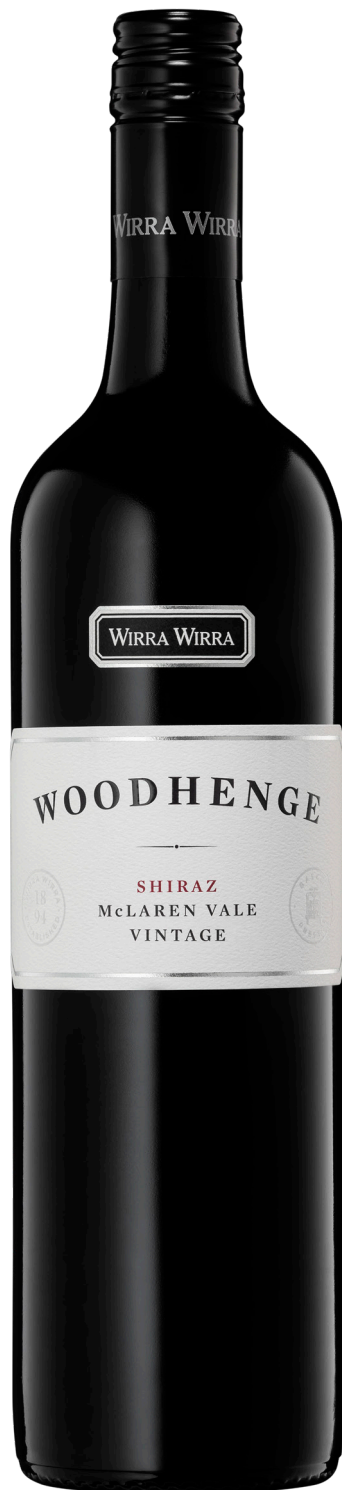


# WOODHENGE

*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

2022

## Region

McLaren Vale

## Sub Region

From a range of McLaren Vale sites, Woodhenge vineyards are concentrated towards coastal subregions. These contributing sites share characteristically smaller berries and bold tannins to create a wine of intensity and structure.

## Grape Variety

Shiraz

## Colour

Stunning dark mulberry at the centre with royal purple at the edge.

## Bouquet

An invitation of rich, ripe satsuma plum and blackberry, polished leather, chargrilled meats. Dustings of sweet spice – nutmeg, vanilla and clove - lift the bouquet.

## Palate

Loaded with McLaren Vale generosity – plums, earth and dark chocolate abound. Weighty and rounded fruits enriched with the sumptuous, savoury layers of oak maturation. A vivid wine with lavish intensity.

## Drink

Bold and fruitful on release, cellar for up to 20 years for an increase in stylish complexity.

## Food Match

Wagyu ribeye, creamed potato finished with madeira jus.

## Oak Maturation

The blend was matured in a combination of French and American oak barriques and hogsheads (25% new) for 18 months.

## Vinification

Fruit parcels of typical Woodhenge style were selected: 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 number of daily plunges and pumpovers for tannin, colour and flavour extraction. Once pressed and sugar dry, parcels were run to oak barrels to complete malolactic fermentation. These individual vineyard parcels were racked and returned separately throughout maturation.

## Technical Details

pH 3.50 T.A. 6.7g/L ALC 14.5%

## Winemakers

Emma Wood, Kelly Wellington and Grace Wang.

*Emma Wood*  
04/07/2024



## WIRRA WIRRA VINEYARDS

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