



WOODSTOCK SCOTT COLLETT SHIRAZ CABERNET

£98.00

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SKU: AUWSCSC

Categories: Red, Australia, Deep & Rich, Rare & Fine Wine, Dry, £50 - £99.99 Wines

The Woodstock winery is located in McLaren Vale, just south of Adelaide. Whilst it is very much an Australian producer, its name actually derives from England. In the town of Woodstock in Oxfordshire stands a set of wooden leg stocks.

The Collett family have been making wine at Woodstock since 1973, and they are privileged to own some of McLaren Vale's oldest centenary vines

This flagship wine is named after the current custodian, Scott Collett

The hero variety of McLaren Vale, Shiraz, is sourced from century old vines and the Cabernet Sauvignon was planted by Scott in 1988. These vines are all grown on sandy soils, which contribute to the floral aromatics. Each year Scott checks and often removes bunches of lower quality by hand. Removing lesser quality grapes improves the harvest quality.

Colour: Deep, dark red with an almost black centre, yet still visible bright, youthful hues on the edges

Nose: Close your eyes, let the imagination run and think of...Satsuma Plums, blueberries, blackberries, beetroot and a hint of rhubarb aromas. Savoury toasted spice characters of anise, cloves and cardamom, seamlessly mingle with mouth-watering hints of fennel, caraway and min on the nose, with just a speckle of pepper.

Palate: These characters follow through on to the palate, with a fine structured vanilla oak base providing a

holding pattern for the flavours to be held up generously. Elegant yet firm tannins from Cabernet Sauvignon provide a sophisticated backbone, whilst fleshy Shiraz enriches the body and blossoms in the mouth, providing warm enriching and powerful flavours. The two grape varieties complement each other perfectly and showcase elegance and savoury length, which seems to last an eternity.

Texture: Powerful with great structure and definition in its youth, this full textured wine will evolve over time and reward with more complex flavours. After many, many years of patience, slowly but surely this gentle giant will become an angle with even more elegance and finesse and ever-growing flavour profile.

