



"Cheer, Cheer the Red and the White..."

Wirra Wirra releases new vintage 12th Man Chardonnay and Woodhenge Shiraz

21 June 2010

In the midst of the season devoted to our nation's obsession with the various football codes, Wirra Wirra releases a white wine linked to the noble game of cricket and a red with origins tied up in the tale of a whopping great fence. Yes, we're pleased to introduce the 2009 12th Man Chardonnay and the 2008 Woodhenge Shiraz.

The 2009 12th Man Adelaide Hills Chardonnay, was named after the late Wirra Wirra founder Greg Trott's love of the game of cricket and recognition of the fact that his best chance of fulfilling a childhood dream of representing his country lay in carrying the drinks – preferably from the Wirra Wirra cellars - as 12th Man. The 2009 vintage was Senior Winemaker Paul Smith's first at Wirra Wirra and was made from 100% Adelaide Hills chardonnay grapes. The cooler climate of the Adelaide Hills allowed the fruit to ripen gradually and develop rich flavours of white peach and stone fruit. While the region did not bear the brunt of the 2009 heat wave, any potential impact was alleviated due to healthy canopies, good water allocation and a speedy harvest.

The grapes were pressed and run to French oak barrels for natural fermentation and further flavour development. The oak contributes subtle flavours of vanilla and a fresh acidity presenting a long and crisp finish.

Smith says "We're thrilled with the quality and style of the 2009 12th Man Chardonnay. The wine displays intense fruit flavour and the texture is creamy and mouth filling. Our access to premium fruit was critical and we have worked hard to let the fruit speak for itself."

The 2008 Woodhenge Shiraz is named after an unmissable icon of the Wirra Wirra vineyard, a bloody big fence that weighs about 10 tonnes. A massive post and rail structure made from ancient red gums sourced from a "tree graveyard" north of Adelaide, the 'Woodhenge' fence was the culmination of another of Trott's grand visions and stands today as a testament to creative dreams and big ideas.

The fruit for the 2008 Woodhenge Shiraz was sourced from a combination of Wirra Wirra's own McLaren Vale vineyards and a small group of select local growers. 2008 provided good growing conditions during winter and spring, while the heat wave in summer forced an early harvest. Yields were small but the quality was excellent. Small berries full of rich plum flavours were pressed and matured in 65% American Oak and 35% French Oak for 22 months. The oak brings generous mocha undertones and a sweet vanilla finish to the wine.

"2008 was a challenging vintage with hot and dry conditions but we managed to harvest before the full impact of the heatwave. The tannins in this wine are firm and the acid structure is extremely refreshing" said Smith.

Both the 2009 Wirra Wirra 12th Man Chardonnay and the 2008 Wirra Wirra Woodhenge Shiraz are available at leading liquor outlets nationally.

- **2009 Wirra Wirra The 12th Man Adelaide Hills Chardonnay – RRP \$28.50**
- **2008 Wirra Wirra Woodhenge McLaren Vale Shiraz – RRP \$30**

For bottle shots etc please contact:

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Find out more about these new releases and life at Wirra Wirra at our website: www.wirrawirra.com