



2009 vintage produces top McLaren Vale reds

December 2010

2009 was a winning vintage for Wirra Wirra's red wines – a nice odd-year alternative to the recent even-year trend for McLaren Vale (with the warm 2008 the outlier of course . . .)

The **2009 Woodhenge Shiraz**, **2009 Catapult Shiraz Viognier** and **2009 Church Block Cabernet Sauvignon Shiraz Merlot** are rock solid, traditional and classic wines – with a modern twist.

The **2009 Wirra Wirra Woodhenge Shiraz** is made from 100% McLaren Vale shiraz and is named after Wirra Wirra's welcoming party, a collection of enormous redgum posts gathered together to make-up the famous, monolithic and elemental Woodhenge fence.

After 19 months maturation in new, one, two and three-year-old oak, the wine shows bright, sweet plum, dark red fruits and chocolate mocha flavour. The palate is textural and balanced with fine tannins supported by subtle oak flavour. It's perfectly matched to a kassler pork chop with coleslaw and potatoes fried in duck fat... well let's be honest, what isn't?

The **2009 Catapult Shiraz Viognier** is named after the one vision that eluded Trott in his lifetime but is now an integral part of the Wirra Wirra furniture – our giant catapult.

Trott dreamt of building a giant trebuchet (catapult) in order to bomb neighbouring vineyards – with bottles of wine, of course - but his dream never came true. However in 2010, after borrowing the rather rudimentary trebuchet owned by Yalumba in the Barossa for several years, Wirra Wirra unveiled its very own, purpose-built trebuchet, which was officially launched by James Halliday at the Woodhenge Cup on Trott's birthday in September.

And to be sure, she's a thing of beauty, flinging watermelons record distances this year – oh and the **2009 Catapult Shiraz** is also a blinder.

This wine is lively and vibrant, showing plenty of fresh plums and cherry fruits on the nose with subtle nuances of violets and musk. With generous vibrant fruit on the palate, balanced by velvety tannins and fine French oak, it has a long silky finish – unlike the watermelons that land on the Wirra Wirra lawn from a great height. There is just a splash - around 3% - of viognier in the final blend and it makes the perfect partner for a plate of rare venison and wild mushrooms.

The **2009 Church Block Cabernet Sauvignon Shiraz Merlot** is named after one of the original Wirra Wirra vineyards, which runs next to the small Bethany Church (est. 1854) adjacent to Wirra Wirra. This wine was the first to be produced under the Wirra Wirra label back in 1972 and although the blend has evolved over the years, it consistently offers a great drinking, soft red wine that balances complexity with approachability. If you think you know Church Block, think again, the team at Wirra Wirra believe this vintage could be the best Church Block ever – and they are not normally known for their hyperbole.

The **2009 Church Block** is the traditional blend of cabernet sauvignon, shiraz and merlot with aromas of fresh berry fruits with cedary oak, star-anise and fresh leather adding subtle complexity. A palate of succulent black and red berry fruits and fine sandy tannins combine to produce a wine of great balance and style. This wine is a perfect match for a roasted rack of lamb with rosemary and garlic.



Senior winemaker Paul Smith is thrilled with the fruits of the 2009 vintage:

“The 2009 McLaren Vale vintage began with a dry winter and a slow spring, however a mild summer with cool evenings helped fruit development. Despite a 10-day heatwave and resultant crop loss, the season was kind to our red wine grapes and we are thrilled with the results. The fruit from this year is just so vibrant and the fruit flavours are really fresh and lively. These wines are great for drinking now and will only improve with a few years cellaring.”

Recommended retail price:

2009 Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot	\$22
2009 Wirra Wirra Catapult Shiraz Viognier	\$22
2009 Wirra Wirra Woodhenge Shiraz	\$30

For further information, 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