



Wirra Wirra introduces three new vintage Scrubby Rise wines

November 2010

Wirra Wirra introduces three new vintage wines in the Scrubby Rise range to toast the arrival of Summer. The vineyard from which the Scrubby Rise range takes its name is located directly in front of Wirra Wirra's century old ironstone cellars, the land is actually quite flat and relatively scrub-free. The tribe at Wirra Wirra remain unphased by this reference, a continuance of the humour and spirit of the late Greg Trott.

The three Scrubby Rise wines— one red and two whites - drink well in their youth and are best matched with good food, good friends and lively conversation.

The **2010 'Scrubby Rise' Sauvignon Blanc (55%) Semillon (30%) Viognier (15%)** has lifted fresh leaf notes, complemented by tropical hints, melon and lime juice. The palate is bright and lively, which launches with lemon zest, peach and apricots with hints of passionfruit. Lingering soft mouth-watering acid leads to a long and textural finish.

Often referred to by followers as "Scrubby White", the grapes for the sauvignon blend are sourced from Wirra Wirra's own vineyards, as well as other premium McLaren Vale and Fleurieu growers. Drink while young and zesty, with fresh asparagus and pea risotto.

The **2010 'Scrubby Rise' Unwooded Chardonnay** is a brilliant pale green hue in colour, with a bouquet of fresh lifted peach, nectarine and dew melon. The palate shows bright, juicy and persistent flavours of melon and citrus notes with a succulent, mouth filling flavour. A long vibrant acid profile gives the palate a perfect balance and freshness. Delicious with grilled scallops and crisp pancetta, drizzled with freshly squeezed lime juice.

The **2009 'Scrubby Rise' Shiraz (44.5%), Cabernet Sauvignon (40%), Petit Verdot (15.5%)** is a blend of fruit sourced from both McLaren Vale and Fleurieu and is the natural partner for "Scrubby White".

On the nose there are notes of pungent primary red fruits, stewed plums and spices, complemented by a subtle sweet oak lift and hints of chocolate and mocha. A creamy, textural palate compliments the soft fleshy primary fruit flavours of plums and ripe blackcurrants, and supports a soft silky tannin structure. The colour is a deep crimson hue, with a vibrant purple edge.

Created as a 'drink now' style, this wine can be aged up to five years and is the perfect accompaniment to marinated fresh sardines, with sourdough toast and olive tapenade.

Senior winemaker Paul Smith remarks:

"Scrubby 'white and red' are our take on the classic Australian blend styles of shiraz cabernet and sauvignon semillon – but with a twist. It's the addition of the third varietal in each blend that gives these wines their unique lift and point of difference."

Wirra Wirra 'Scrubby Rise' Range – RRP \$16.50

For further information, bottle shots etc please contact:

- Georgina Jordan, Liquid Ideas on T: 02 9667 4211, M: 0412 849 026 or E: georginajordan@liquidideas.com.au
- Paul Smith, Senior Winemaker on T: 08 8323 8414 or E: psmith@wirra.com.au

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