



Wirra Wirra releases three new vintage 'Scrubby Rise' wines

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The name 'Scrubby Rise' comes from the vineyard located directly in front of Wirra Wirra's century old ironstone cellars. Its rich soils provide some of Wirra Wirra's best fruit every season and the fact that the vineyard is actually quite flat and relatively free from scrub has never bothered the team at Wirra Wirra.

These three new 'Scrubby Rise' vintage releases sport upgraded packaging and include two gloriously fragrant whites and a rich round red sure to continue the popularity of this easy drinking range.

The 2009 'Scrubby Rise' Sauvignon Blanc (48%) Semillon (37%) Viognier (15%) has an abundance of lifted passionfruit, lime and tropical fruit aromas with a touch of orange blossom character provided by the viognier. On the palate, the vibrant tropical and citrus fruit characters persist and a wonderful refreshing acidity provides balance and a pristine finish.

The final blend consists of fruit from McLaren Vale, Fleurieu and Adelaide Hills regions all providing their own regional characteristics and flavours beautifully blended to create this intensely aromatic wine. Drink while young and zesty and pair with char grilled chicken with asparagus and lemon.

The 2009 'Scrubby Rise' Unwooded Chardonnay is made from 100% McLaren Vale Chardonnay grapes that provide a bouquet of fresh nectarines, apples and citrus fruits. The lifted clean fruits are layered with a hint of creamy complexity from the malolactic fermentation. The tangy nectarine and lime fruits persist in the mouth and combine well with a subtle lees character that adds to the texture and mid palate weight of the wine.

A wine beautifully matched to a rich fish dish such as Swordfish and rocket salad.

The 2008 'Scrubby Rise' Shiraz (44.5%), Cabernet Sauvignon (40%), Petit Verdot (15.5%) is blended from fruit sourced from both McLaren Vale and Fleurieu Peninsula.

Fresh blackcurrant and mulberry fruits dominate the aroma with nuances of mocha and savoury notes adding complexity. The palate is generous with fresh and vibrant dark berry fruit flavours of blackberry and mulberry. The structure is rich and fleshy with a soft, velvety texture complementing the wines fruit richness. Both French and American oak was used judiciously to ensure that each individual wine batch achieved optimal sensory balance prior to blending.

Created as a 'drink now' style, this wine can be aged up to five years and is the perfect accompaniment to wood oven pizza with marinated lamb, rosemary and goats cheese.

Winemaker Samantha Connew remarks: "Careful blending of individual vineyards with sub-regional characteristics is key to the resulting style of the 'Scrubby Rise' range. This is particularly important with the 'Scrubby Rise' white and red blends where we are blending multiple varietals from multiple regions. The aim with these wines is to make them generous in fruit flavours as well as fresh, mouth-filling and approachable".

Recommended retail price:

Wirra Wirra 'Scrubby Rise' Range - \$15.90

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