



As Wirra Wirra turns 40, an old favourite returns to the party

October, 2009

Sometimes history has a way of repeating itself as Wirra Wirra has discovered through the re-release of the *Original Church Block* blend, a wine that a few dedicated Wirra Wirra followers may well remember.

When Greg Trott first opened Wirra Wirra winery in 1969, he already had the name “Church Block” entrenched in his mind, even before its first release in 1972. Drawing on what he believed McLaren Vale did best, the wine was a blend of grenache and shiraz. Proud of his “first born”, he took it to the wider world, introducing it personally to friend and foe alike.

Always open to the ideas of others, Trott did not let pride stand between him and greater success. Upon the advice of no less an authority than Brian Croser, he modified the Church Block blend over the years, settling on the now familiar combination of cabernet sauvignon, shiraz and merlot.

Over the years, the cries became louder for Wirra Wirra to produce a wine “like the old Church Block” - and so back in the early 90s they did – imaginatively calling the wine “Original Blend”. With grenache falling out of favour at the turn of the century, Original Blend took a sabbatical for a few years, but inspired by the acquisition of some pretty smart parcels of bush vine grenache, winemaker Samantha Connew has decided to bring back this old favourite.

Presented in livery reflecting its history, the **2008 ‘Original Blend’ Grenache Shiraz** is a food friendly offering that expresses the regional characteristics of McLaren Vale grenache and shiraz. The bush vine grenache component (84%) was hand-picked from the Allerton vineyard at McLaren Flat, while the shiraz (16%) is from the Gateway vineyard in the Seaview area. The wine spent 12 months in three and four year old French oak and shows lifted raspberry notes with a distinctive grenache musky perfume. The shiraz contributes some spiciness redolent of star anise and cinnamon.

As supply is limited (500 dozen), the wine is available exclusively for On Premise customers and visitors to Wirra Wirra’s historic McLaren Vale cellars. The **2008 Wirra Wirra Church Block** is a blend of cabernet sauvignon (47%), shiraz (38%) and merlot (15%). It is deep plum in colour with a brick red hue. It has delightful fresh berry fruit aromas of blackberry, raspberry and mulberry with hints of cinnamon and leather. On the palate, succulent ripe cassis and black fruits fill the mouth and are complemented by subtle spicy oak characters and velvety tannins. This wine has a wonderful balance of intense rich fruit, fine tannins and refreshing acid structure. It matches perfectly to a dish of char grilled eye fillet with crushed pepper and garlic mash potatoes.

Wirra Wirra winemaker Samantha Connew said of the latest releases;

“The 2008 Church Block is a fruit forward wine with lots of juicy sweet fruit on the nose that extends onto the palate. The 2008 Original Blend is consistent with the red Wirra Wirra style in that it is juicy, plush, supple and approachable with a fine tannin structure at the finish. We used some shiraz to spice up the wine rather than let it dominate the Grenache aromatics. It is really pleasing to see these two wines released together!”

Recommended retail prices:

Wirra Wirra 2008 ‘Church Block’ - \$23.00

Wirra Wirra 2008 ‘Original Blend’ Grenache Shiraz - \$23.00 (Available through Cellar Door and On Premise Only)



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 website: www.wirrawirra.com