



2008 SCRUBBY RISE

Sauvignon Blanc Semillon Viognier

[MATTHEWJUKES.COM](#) Mathew Jukes, AUGUST 2008

“The inspirational tri-varietal amazes me every year, as it raises the bar for this style and rewards the drinker with fabulous bursts of ripe fruit and thirst-quenching acidity.” [WBM 100](#) Tyson Stelzer, OCT 2008

[EPICURE UNCORKED](#) Wine of the Week Ralph Kyte-Powell SEPT 2008

★★★★

“This is a gem of a wine to drink over the warm months ahead....It is a cut above many similar multi-varietal blends, and cheaper than most wines of similar quality.... A complete summer white with a bit to it than most.”

[HERALD SUN](#) Drink Paddy Kendler, SEPT 2008

★★★★

“Scrubby Rise has been a successful label for Wirra. Its latest white is the unusual yet appealing blend of sauvignon blanc, semillon and viognier. It works well. The sauvignon blanc/Semillon mix contributes tropical fruit, lemon and passion fruit characters. The splash of viognier adds hints of mandarin and apricot

[VANCOUVER SUN](#), OCT 08

“Fruity green melon, grapefruit, and mineral flavours and aromas.”

[SUNDAY TELEGRAPH](#) John Fordham, OCT 08

“An enticing crisp and slightly complex McLaren Vale-Fleurieu Peninsula blend of sauvignon blanc, semillon and viognier which enjoys a huge following.”

[WBM 100](#) Tyson Stelzer, OCT 08

90 POINTS

Since when did viognier work in SBS blend? Wirra Wirra again pushes the boundaries with a creative blend in which the zesty freshness of sauvignon Semillon is seamlessly integrated with the richness of viognier. The result is not only quirky and original, it's also downright delicious



2008 SCRUBBY RISE

Sauvignon Blanc Semillon Viognier

ADELAIDE ADVERTISER Tony Love, NOV 08

“Mixing mostly sauvignon blanc with smaller parts of Semillon and viognier gives attractive floral and musk twists to the dominant savvy nose. Good textural, talc-like feel in the mouth enhancing sweet juicy fruit salad flavours. A natural with seafood.”

QANTAS INFLIGHT MAGAZINE Sally Dudgeon, DEC 08

“The Scrubby white is a lively SA ménage à trios of sauvignon blanc, Semillon and viognier. Sav blanc is in the driver’s seat when it comes to overall flavour and aroma, with the two passengers adding texture and dimension. Pop some in the boot at your next pitstop.”

WEST AUSTRALIAN Ray Jordan, DEC 08

“Every now and then, you get something really special among the stacks of value-for-money wines released each month. And this week I can give you an absolute cracker, a new wine from Wirra Wirra under its Scrubby Rise range. It’s a somewhat unusual blend of sauvignon blanc, semillon and viognier that all comes together beautifully to deliver wonderful drinking at a reasonable price. This is a remarkable and appealing wine considering it sells for well under \$20. Has a little barrel fermentation complexity but it’s the fresh herbal characters that really appeal from the initial encounter. Current drinking gem.”

AUST.GOURMET TRAVELLER Max Allen, FEB/MAR 09

“...this fresh-tasting young white has plenty of blackcurrant-leaf flavours from the savvy, plus some lemon and honeysuckle from the minor additions of semillon and viognier.”

WINE BUSINESS MONTHLY Tyson Stelzer, OCT 09

“Considering it’s price, a huge amount of attention has gone into this wine. A portion spent time in new barriques to give structure to the palate. A touch of Viognier adds flesh to its zesty Sauvignon and Semillon, making it a very versatile drink for summer lunch quaffing.”

AUSTRALIAN GOOD FOOD Best Buys, Matt Skinner, NOV 09

“What’s the story? This wine is one of the most consistent and well-priced dry whites. Tastes beautifully balanced with great length of flavour, while a big sniff will reveal classic grapefruit, gooseberry and mineral characters.”

