



**2006 CATAPULT**

Shiraz Viognier

**THE ADELAIDE REVIEW** Hot 100, Nick Stock, NOV 07

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“Wirra Wirra has developed a portfolio of Greg Trott inspired machinery and gadgets as well as a suite of modern, appealing wines. Unashamedly viognier assisted, pink powdery fragrance, ripe supple fruit and lingering toasty oak.”

**NEWCASTLE HERALD** Weekender, John Lewis, MARCH 08

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**4.5\***

“.... is inky purple in the glass and has berry pastille and musk scents. Spiced blackcurrant flavour opens on the front palate and spearmint, plum and licorice fruit characters and coconutty oak combine on the middle of the palate. Smooth, mineral-edge tannins come through at the finish.”

**WINORAMA** Gary Walsh, MAY 08

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**92 POINTS**

“It smells of cassis, berries and liquorice but it’s also nice and meaty rather than sweet- the viognier having been taken up beautifully and adding floral interest rather than overt apricotiness. Full bodied with firmish tannins but oh so smooth and well balanced. It has flavours of meat juices and juicy berries and presents as a sumptuous, classy and thoroughly delicious wine.”

**WINES** Time Out Sydney, Campbell Mattinson, MAY 08

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**Top 5 Wines Under \$50**

“Much smoother than a baby’s bottom, and just so sweet, dark and ripe.”

**THE BIG RED WINE BOOK**, Campbell Mattinson, 2008

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**92 POINTS**

“I’m tempted to call this wine fabulous fun but it’s better than that. No wonder Wirra Wirra has become known as such a red wine star. Rich, soft, commanding fruit flavour, the mix of bright, floral aromatics beautifully accented by tight tannin an alluring flavours of smoky, sawdust oak. The fruit is bold and plummy-this is a complete red wine drinking package.”

**WINE ENTHUSIAST**, Joe Czerwinski, 2008

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“Pretty ripe stuff, featuring aromas of brandied fruitcake to go along with its 14.5% alcohol. Plenty of spice, vanilla and toasty oak frames the blackberry fruit, finishing with a touch of coffee.”





## REVIEWS & ACCOLADES

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TASTE FOOD & WINE 2009 Matthew Jukes/Tyson Stelzer

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“The late Greg Trott had a vision to build a medieval siege machine to bomb neighbouring wineries with bottles of fine wine in the hope that they would reciprocate the favour. We are not kidding! The Wirra team has named the wine in honour of his dream. If you bomb your friends with this classy wine then you will be certain to get something very serious in return, because it is one of the more refined SV blends in our list this year.

TOP GOLD 2008 Vintage Cellars National Wine Show of Australia

Judges Comment : “*The gold regarded as a style to follow*”

WINESTATE

FEB'09

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★★★★

“Nose of blackberry conserve and allspice – a tad subdued but beautifully integrated. Pleasant, flavoursome palate with great fruit intensity and length.”

